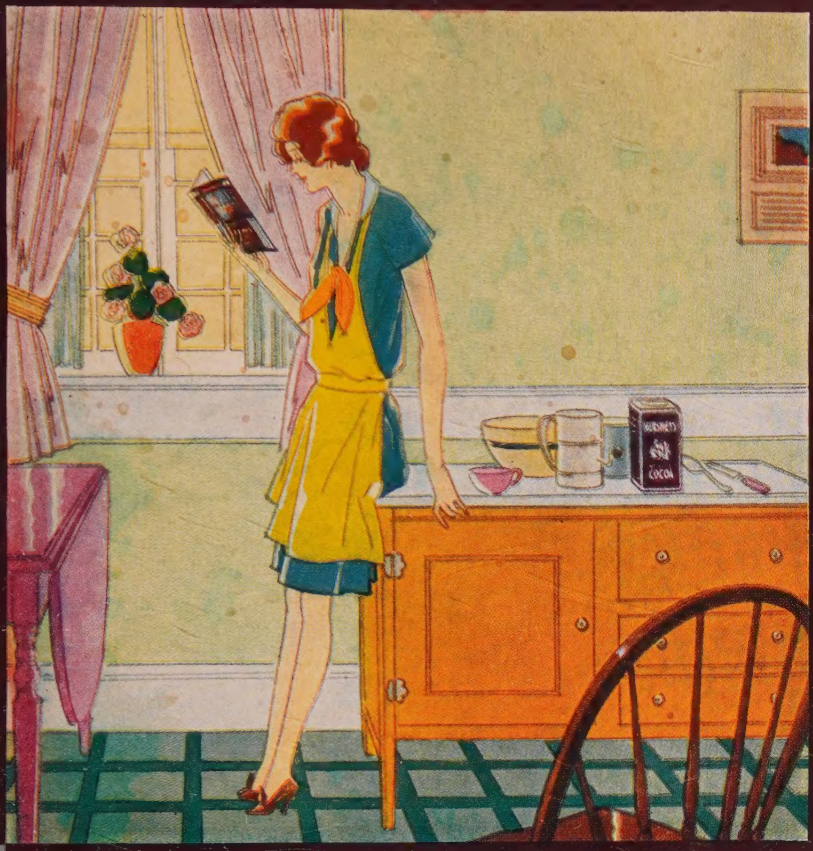
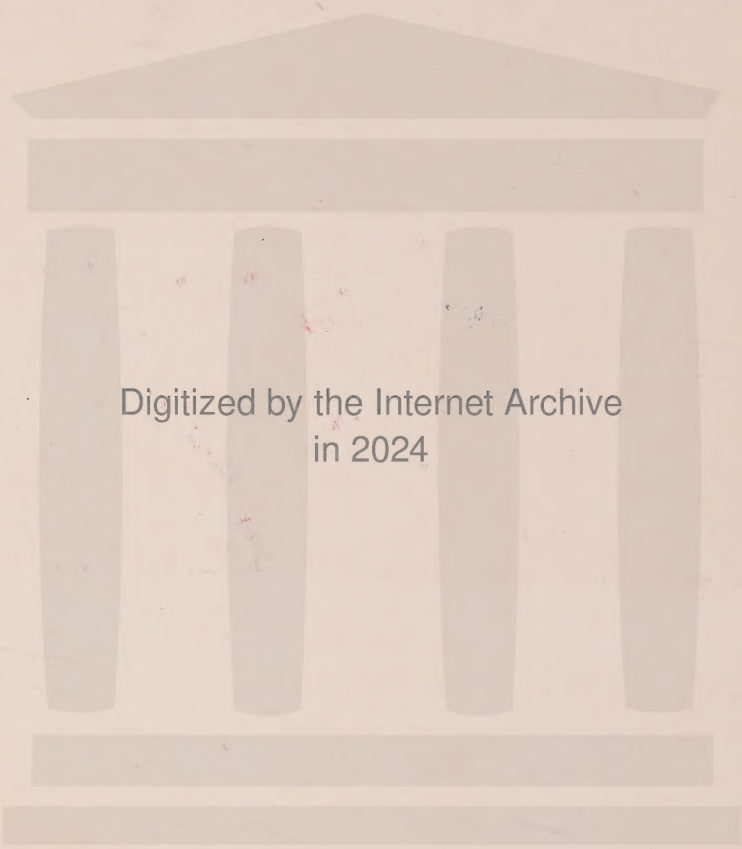


the Hershey recipe book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The Hershey Recipe Book

Recipes by Caroline B. King

235 good things *from* Chocolate Town

Photos in color
W·H·HOEDT STUDIOS
Philadelphia, Pa.

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Hershey, Pa.

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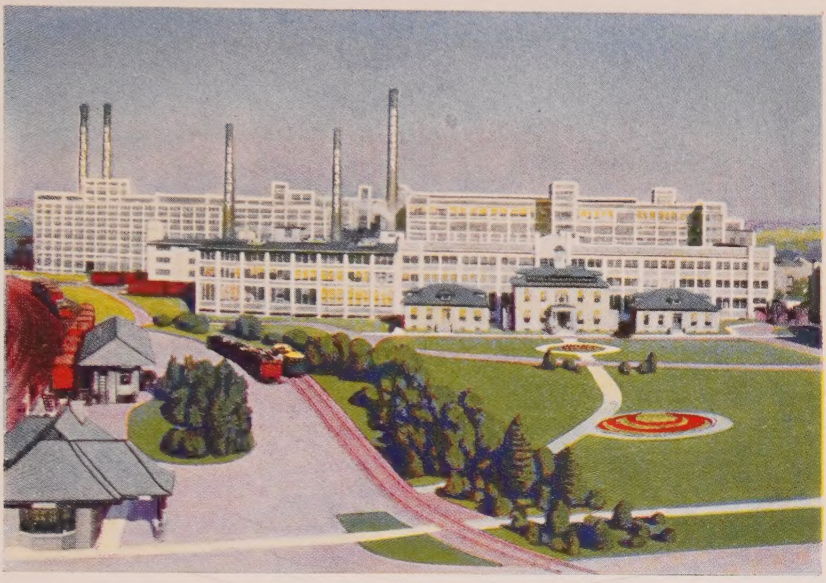


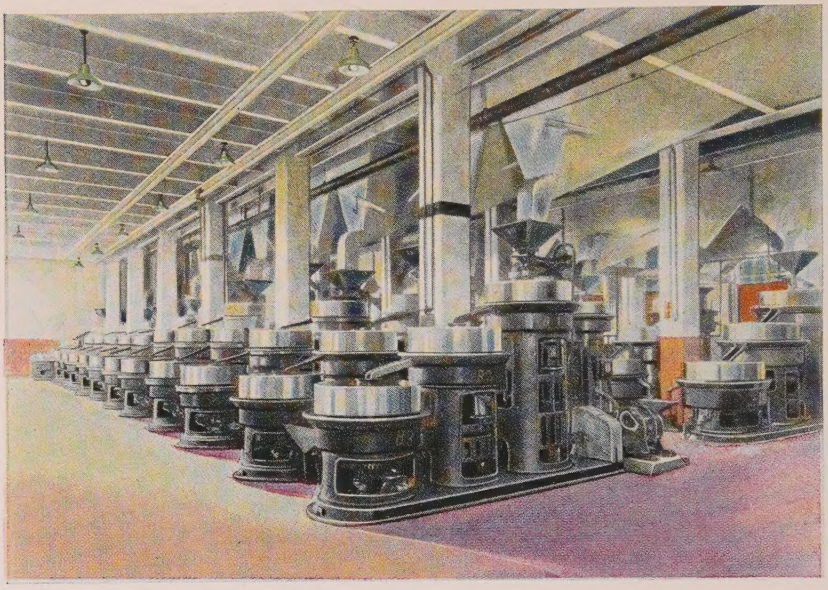
Hershey Chocolate Corporation
The largest and most modern of chocolate factories

"CHOCOLATE TOWN" is the alluring name applied to the industrial center, otherwise known as Hershey, Pennsylvania, where the vast factory of the Hershey Chocolate Corporation is located and in which the well-known Hershey Chocolate products are manufactured.

It is doubtful whether a more unique and attractive town is to be found anywhere. It is located in the fertile Lebanon Valley at the foothills of the Blue Ridge Mountains.

Products of the Hershey factory are shipped to many foreign countries as well as everywhere in the United States, even to the most remote places, and here are some interesting facts: If all the Hershey Chocolate Bars sold during the past year were placed end to end, they would reach around the world more than three times, a distance of approximately seventy-five thousand miles, additional to which are vast quantities of Chocolate Syrup and millions of pounds of powdered Cocoa and Chocolate Coating. The latter is the covering which candy manufacturers buy to coat their candies. This will give you some conception of the magnitude of the production of Chocolate products in the Hershey factory, the floor space of which is almost sixty acres.

It is only twenty-five years since Milton S. Hershey, the founder of the Hershey Chocolate Corporation, selected the tract of farm country



The cacao nibs are placed in large milling machines, consisting of three sets of steel-encased revolving burr stones, converting the nibs into rich chocolate liquor

which today is the site of the model Chocolate factory and town which bear his name.

Eight thousand acres of rich pasture land surround the town of Hershey, dairying being essential to meet the milk requirements of the factory, which also draws its supply of fresh milk from hundreds of tested herds on adjacent farms. The annual supply of milk the factory requires would be sufficient for the needs of a city of two million inhabitants Think of that much milk being supplied by cows which are subjected to careful and frequent inspection to insure purity and richness of the milk to conform with the factory's exactions.

Then there is the supply of Sugar which comes from the Hershey Sugar plantations and refineries in Cuba, and the vast quantity of cacao beans needed to make the HERSHEY products. The latter are imported from such places as Accra and Secondee on the Gold Coast of Africa, Guayaquil, Port-of-Spain, Sanchez, and Puerto Cabello, from which ports vast cargoes of selected cacao beans find their way to Chocolate Town. Almonds for the famous Hershey Bars are received from southern Europe.

The Hershey factory reaches to the far corners of the earth for its raw materials and ships to those same remote places the delectable finished product, which undoubtedly is well known to you.

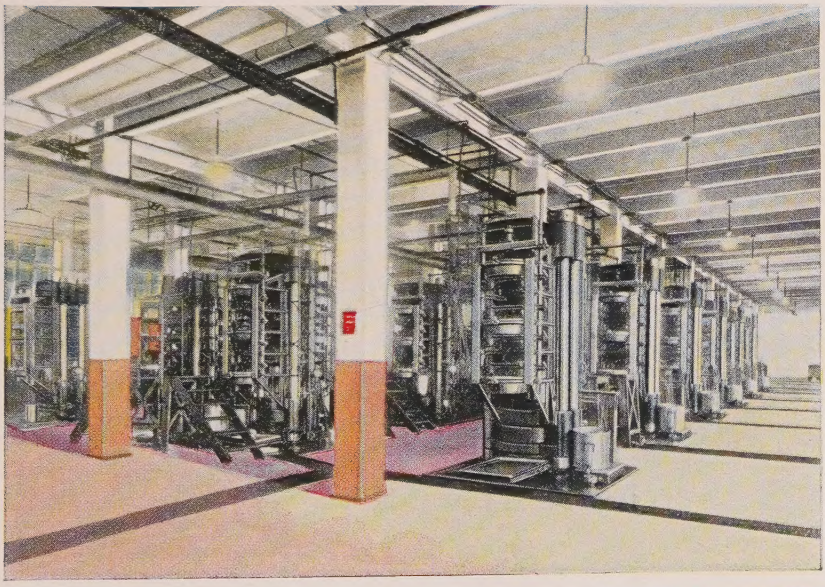
Think of Chocolate Town as a community in which are located a complete department store, bakery, grocery, laundry, drug store, fruit and

produce market, all under one roof—a large, modern building. Then there are the Hershey Inn, cafe and cafeteria in another building.

The Hershey National Bank, five churches, the most modern school buildings, and in course of erection a new million dollar community building to have dormitories and apartments, dining rooms, two theatres, one with a seating capacity of 2500, library, club rooms, exhibition and lecture rooms, hospital, and other features. There are two eighteen-hole golf courses, considered among the finest in the country. For one of which Mr. Hershey has donated his mansion as a clubhouse.

Every resident of the town is directly interested in its parent industry, the Hershey Chocolate factory, or the subsidiary Hershey industries.

The constant stream of visitors to the town to make a trip through the Hershey factory and to recreate in Hershey Park is an indication of the welcome they find and the enjoyment they derive. Recently one of the very largest and most modern swimming pools was made available to the public patronizing Hershey Park in summer. The Park also provides a marvelous dance floor, cafe, roller coaster, miniature railway, carrousel, children's playground, zoo, tennis courts and baseball park. This is the playground of Central Pennsylvania, to which you are cordially invited.



A battery of hydraulic presses, consisting of several circular pots arranged vertically one above the other. These presses subject the cocoa mass to enormous pressure, extracting the cocoa butter

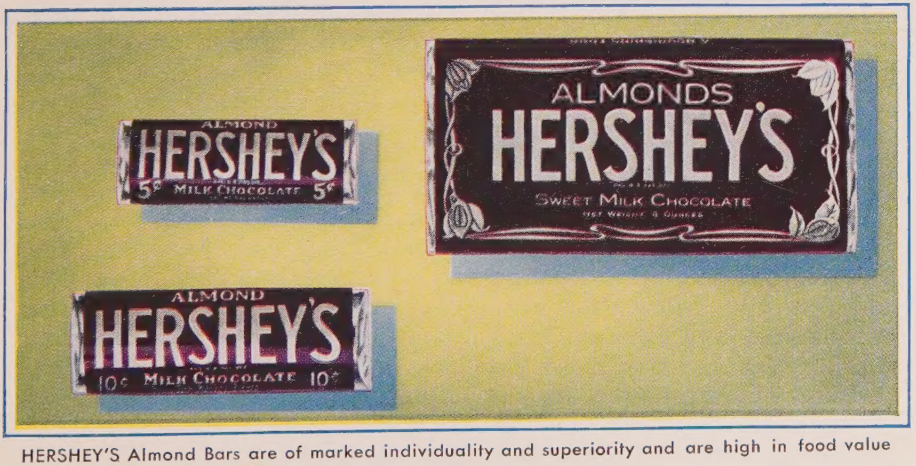
Additional to its rich chocolate flavor, HERSHEY'S Breakfast Cocoa is nourishing and easily digested. Owing to its concentrated nutriment it becomes, when milk is added, an almost perfect food

As a dainty confection, HERSHEY'S Milk Chocolate Kisses are unsurpassed

For baking purposes, HERSHEY'S Baking Chocolate is unequalled, adding an exquisite flavor to cakes and desserts

HERSHEY'S Milk Chocolate is known the world over for its velvety smoothness, delicate and characteristic flavor

HERSHEY'S Chocolate Syrup in an unopen can never gets hard or sugary. It makes a delicious and wholesome drink, hot or cold, and is an unexcelled topping for ice cream, puddings and desserts that would be improved by the addition of Chocolate flavor



HERSHEY'S Almond Bars are of marked individuality and superiority and are high in food value

Cocoa and Chocolate and their Place in a Balanced Diet

IN order that we may the better enjoy "the inalienable right to life and the pursuit of happiness," we must have good health. Lowered vitality, a jumpy nervous system, poor digestion—all inhibit our health and efficiency. If we know the principles of diet and live in accordance with these we are able to give our bodies the right kind of food and thus have a far greater chance for good health.

Foods are needed to supply the body with heat and energy, to help build tissue, to repair worn-out tissue, and to regulate the body functions. They are all interwoven and related to one another and to our general well-being. Not only must we eat the right amount of food, but it must be the right kind in order that we may live and grow. As the body is composed of innumerable elements we must in our food continue to supply these to the body. We are unable to use the elements as they occur in nature. We therefore eat plants which in building up their own structures take these elements from the air and soil. They are able to use the inorganic minerals in the soil and make them so they can be of use to the human.

Plants have the power of taking carbon dioxide and water from the air and build up carbohydrates, which are in turn used by the body. The important elements that are needed in the composition of the body are therefore built up by plant and animal life into our five classes of foods. These classes are often called the food principles. They are: fats which supply heat and energy; carbohydrates which also supply heat and energy; proteins which build up tissue and repair worn-out tissue; minerals which regulate the body functions, build bones, teeth, and blood, and vitamins which protect the body from certain diseases and maintain life and growth.

Water is also a necessary constituent, as two-thirds of the body is composed of water, and enough water to maintain this proportion must be supplied to the body.

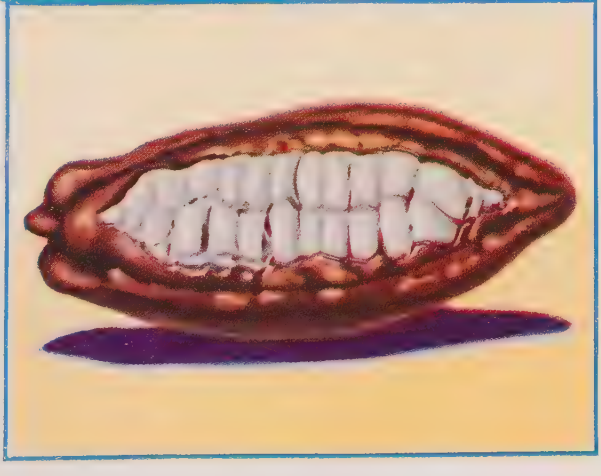
When we obtain in our diet the correct proportion and sufficient amount of each of these five foods, we have a balanced diet. As food principles and even as the elements in foods are intimately mixed in the foods as they come to us from nature, we very seldom have in our diet only one type of food. However, there is a tendency, especially at the present time, to let the appetite be the guide in the choice of food that is eaten. If a food provided is delicious, digestible, nourishing and balanced, the human body will function properly.

Chocolate and Cocoa are foods which have gained a rightful place in the diet, as their composition shows they contain minerals, proteins, fats,

and carbohydrates, thus supplying four of the essentials. When Cocoa and Chocolate are combined as they are with milk, we have a particularly nourishing food which builds bone, gives energy, and builds tissue.

One of the requisites of an attractive diet is variety, and Chocolate and Cocoa offer innumerable ways in which to increase not only the nutritive value but also the palatability and attractiveness of foods. In this book are 235 recipes in which Chocolate and Cocoa can be used. When these recipes include milk they are extremely nutritive. The advantage of Chocolate and Cocoa is that they combine so agreeably with other foods.

Cacao pods are about eight to twelve inches in length and from two to five inches in diameter



Cacao pods are lined with white pulp, containing twenty to forty beans packed closely together, which are also thinly covered with a glistening white pulp

When You Have Guests—

WHEN how you delight in offering the something unusual and delicious that marks you as the perfect hostess, the understanding woman who is up-to-date in the small matters of entertaining as well as the more important.

But sometimes even the cleverest housewife is at her wits' end —not an idea comes to her mind when she ponders as to what she shall serve—and sometimes, too, she is taken unawares, and there is not time for her usual careful planning, and sometimes . . . But every woman has her own especial recollection of the time when . . .

It is for occasions such as these that the following menus are offered. They may be changed to fit the demand, may be added to at will or made more simple by omission; in fact, they are planned merely as suggestions—as foundations upon which may be built many interesting variations.

Sunday Morning Breakfast

Orange Juice
Cereal *Top Milk*
Bacon and Eggs
Cocoa Bran Muffins
Coffee *Breakfast Cocoa*

Bridge Luncheon

Fruit Cocktails
Olives *Celery*
Creamed Chicken and Mushrooms in Patty Shells
Tiny Hot Rolls
Alpine Salad—French Dressing
Coupé Chocolate
Chocolate Fingers
Bitter Sweet Chocolate Balls
Chocolate Nut Clusters
Coffee

Sunday Night Supper

Cold Sliced Meat
Fruit Salad
Bread and Butter Sandwiches
Chocolate Dessert Waffles
Whipped Cream
Spanish Chocolate

Hallowe'en Party

Jack-o'-Lantern Salad
(Waldorf Salad served in hollowed-out apples)
Whole Wheat Sandwiches
Cocoa Marshmallow Gingerbread
Cocoa Doughnuts
Devil's Brew Chocolate
(With marshmallows floating with eyes, nose and mouth put on with toothpick dipped in Hershey's Melted Chocolate)
Chocolate Popcorn Balls
Salted Nuts

Children's Birthday Party

Cocoa Angel Cake

Flowering Ice Cream

(Milk Chocolate Ice Cream served in paper cups placed in a tiny flower pot. Sprinkle Hershey's Cocoa over the ice cream and insert a flower)

Chocolate Orange Freeze

Chocolate Marshmallow Rocks

Chocolate Nut Jumbles

Chocolate Macaroons

Children's Party

Large Mint Patties

(Names written on in chocolate, melted and applied with tiny brush or toothpick)

White Bread Sandwiches

(Cut with fancy cutters, buttered and sprinkled with finely grated Hershey's Milk Chocolate)

Party Cocoa

Marbled Ice Cream

One-Apiece Cocoa Sponge Cakes

Chocolate Roses

A Winter Five o'Clock Tea

Orange Cocoa Afternoon Tea Biscuits
in Paper Cases
Party Nut Bread Sandwiches
Cocoa Cinnamon Toast
Five o'Clock Whipped Chocolate
Chocolate Nut Peppermints

Summer Refreshments on the Porch

Lettuce Sandwiches
Iced Minted Cocoa
Chocolate Pineapple Freeze
Chocolate Midgets
Chocolate Macaroons

Christmas Dinner

Clear Soup
Celery—Spiced Cucumber Rings
Roast Turkey Sausage Garnish
Cranberry Jelly—Brown Gravy
Mashed Potatoes Creamed Onions
Lettuce Salad—French Dressing
Christmas Ice-Box Plum Pudding
Cocoa Fruit Loaf Cake
Chocolate Christmas Cookies
Chocolate Plum Pudding Candy
Christmas Chocolate Wafers
Coffee—Cider

When the Committee Meets at Your House

Chocolate Sandwiches
Up-Side-Down Chocolate Cake
Cocomoko Float

Uses for Hershey's Milk Chocolate Bars

Soften the chocolate in double boiler and use for dipping nuts, candied fruits, dates or marshmallows.

Soften and use for cake filling, adding no other ingredient.

Soften and use for icing small cakes.

Soften, add a tablespoonful or two of boiling water and use for sauces on puddings or creams.

Cocoa and Chocolate Cakes

OF ALL the "sweet cakes and shortcakes and ginger cakes and honey cakes and the whole family of cakes" that please and delight mankind, none is so popular as the chocolate cake. Whether it be a moist, deliciously dark loaf, enriched by the addition of HERSHEY's Chocolate or Cocoa, or whether it be a delicately pale-tinted layer cake, put together with an intriguing fudge-like filling fragrant with enticing chocolate aroma, chocolate cake remains the perfect cake, the favorite of old and young, the chosen cake for every occasion on which something deliciously fine and temptingly good is demanded.

Chocolate cake of the devil's food variety will keep fresh and moist for several days, but it should be remembered that a cake in which chocolate or cocoa is added to the batter will require less flour than an ordinary butter or sponge cake. The recipes in this book are all properly proportioned and easy to follow. In baking a cake of this description it is well to keep the oven cool to temperate, 325 to 350 degrees, if an oven thermometer is used.

CHICAGO FUDGE CAKE

½ cupful hot water . . . 8 tablespoonfuls HERSHEY's Cocoa or 4 ounces HERSHEY's Baking Chocolate . . . ½ cupful sour milk . . . 2½ cupfuls flour . . . 1 teaspoonful soda . . . 1 teaspoonful vanilla . . . 2 egg whites . . . 2 egg yolks . . . ½ cupful brown sugar . . . ½ cupful butter . . . 1½ cupfuls brown sugar . . . ¼ teaspoonful cinnamon . . . ½ cupful chopped seeded raisins . . . ¼ cupful chopped nut meats.

Cream the butter with 1½ cupfuls brown sugar, beat the egg yolks with ½ cupful brown sugar, then combine mixtures and beat well. Melt the chocolate over boiling water and add to the butter and sugar mixture. If cocoa is used, add it to the butter and sugar. Rinse the bowl with ½ cupful hot water and add it to the rest of the ingredients. Then beat in the flour sifted with the soda, alternately with the sour milk. Beat hard and fold in the stiffly beaten egg whites. Fill two well-greased layer cake pans with the batter, reserving enough to fill another pan. Add the cinnamon, nuts and raisins to the reserved batter and bake in a third layer pan. When baked, put the cakes together with thick chocolate fudge filling, the fruited layer in the center. Ice the cake all over with heavy white icing, and before this is dry sprinkle with Hershey's Milk Chocolate, finely grated.

CHOCOLATE CHIFFON CAKE

Chocolate Chiffon Cake

1 cupful fine granulated sugar . . . ½ cupful pastry flour . . . 2 ounces Hershey's Baking Chocolate or 4 tablespoonfuls Hershey's Cocoa . . . ½ teaspoonful cream of tartar . . . ¼ teaspoonful almond extract . . . ¼ teaspoonful vanilla . . . 5 egg whites.

Beat the egg whites partially, then add the cream of tartar and beat again. Gradually sift in the sugar, add the flavoring extracts and continue beating. Sift the flour several times and fold it into the other ingredients, then add the chocolate melted over hot water and partly cooled. Bake it in two-layer cake pans in a slow oven. When cool put together with chocolate whipped cream or any preferred filling. If cocoa is used, sift it with the flour.

Chocolate Almond Bar Layer Cake

6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 1 cupful brown sugar . . . ½ cupful sweet milk . . . ½ cupful butter . . . ½ cupful milk . . . 1 cupful granulated sugar . . . 2 eggs . . . 2 teaspoonfuls baking powder . . . 2 cupfuls flour.

Cut the chocolate into small pieces, add the brown sugar (if cocoa is used, add it to the sugar) and ½ cupful of milk and cook together for 5 minutes. Cream the butter and granulated sugar together, add the well-beaten egg yolks, cream again and stir in the cooked chocolate mixture which has been cooled. Sift the flour and baking powder together twice, add to the other ingredients alternately with the milk, and last of all fold in the stiffly beaten whites of the eggs. Bake in three layers and put together with chocolate fudge filling. Ice with white icing and scatter Hershey's Almond Bar, crushed in small pieces, over the top before the icing has hardened.

Cocoa Fruit Loaf Cake

1/3 cupful butter . . . 1 cupful sugar . . . 2 eggs . . . ½ pound seeded raisins . . . 1 tablespoonful shredded citron . . . ¼ pound English walnut meats . . . 1¾ cupfuls flour . . . ¾ teaspoonful soda . . . 2 tablespoonfuls Hershey's Cocoa . . . ½ teaspoonful each of cinnamon and nutmeg . . . 1 cupful sour milk.

Cream the butter and add the sugar, then the eggs, one at a time, beating them in well. Chop the raisins coarsely and add with the citron and nut meats. Mix all together well. Sift the flour, cocoa, soda and spices together and add to the mixture alternately with the milk. Bake in a well-greased loaf cake pan about 45 minutes. Ice with white or chocolate icing.

Demon Cake

1 cupful butter . . . 2¼ cupfuls sugar . . . 1½ cupfuls sour or buttermilk . . . 3 cupfuls pastry flour . . . 1 teaspoonful soda . . . ½ teaspoonful baking powder . . . 8 tablespoonfuls Hershey's Cocoa or 4 ounces Hershey's Baking Chocolate . . . 5 eggs . . . 1 teaspoonful vanilla.

Melt the chocolate over boiling water and add to butter and sugar creamed together well. If cocoa is used, add it to the butter and sugar. Add sour milk and flour which has been sifted with the soda and baking powder, alternately, then the well-beaten yolks of eggs, and lastly the whites stiffly whipped, and the vanilla. Bake in two large, square layer pans or in three round pans; put together with thick white or chocolate icing.

Black Chocolate Cake

5 tablespoonfuls boiling water . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 1½ cupfuls granulated sugar . . . ½ cupful butter . . . 1¾ cupfuls flour . . . 2 teaspoonfuls baking powder . . . ½ cupful milk . . . 1 teaspoonful vanilla . . . 4 eggs.

Dissolve the chocolate, cut in small pieces, in the boiling water, cream the butter and sugar together well, add the yolks of the eggs well beaten and whip thoroughly, then add the dissolved chocolate, slightly cooled, or the cocoa, the flour sifted with the baking powder, and the milk. Fold in the stiffly whipped egg whites and vanilla. Bake in a long, shallow pan and ice with black chocolate icing made by creaming together 1 pound of confectioners' sugar and ½ cupful cream, then adding 3 ounces of Hershey's Baking Chocolate melted over boiling water, and ½ teaspoonful vanilla.

Creole Chocolate Cake

½ cupful sugar . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 1 cupful milk . . . 1 egg . . . ½ cupful butter . . . 1 cupful sugar . . . 3 eggs . . . 2 cupfuls flour . . . 3 teaspoonfuls baking powder . . . dash of cinnamon . . . 1 teaspoonful vanilla.

Melt the chocolate and add ½ cupful of sugar and the milk. If cocoa is used, add it to milk. Cook in double boiler till well blended, remove from the fire and add 1 well-beaten egg. Stir well and cool slightly. Cream ½ cupful of butter, add 1 cupful sugar, 3 eggs beaten well, then stir in the chocolate mixture and add the flour sifted with the baking powder and cinnamon. Beat well, and if too thick add a little more milk. Bake in one long, shallow pan or in two layers. For the filling and icing use Creole icing made by adding ¼ cupful clear black coffee to 2 tablespoonfuls Hershey's Chocolate Syrup, with 1 tablespoonful softened butter and a pinch of cinnamon. Stir all together well, then add confectioners' sugar to make thick enough to spread.

Fudge Cake

½ cupful butter . . . 1 cupful sugar . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 2 eggs . . . 1 cupful sifted flour, omitting two tablespoonfuls . . . 1 teaspoonful baking powder . . . 1 teaspoonful vanilla . . . 1 cupful English walnut meats.

Cream the butter and sugar together and add the chocolate melted or grated, or the cocoa, then the egg yolks, vanilla, flour sifted with baking powder, nut meats and, last, the egg whites beaten stiff. Turn into a square pan, well greased and lined with buttered paper. Bake about 15 minutes, cut in squares not much larger than caramels and cover each with white or chocolate icing.

Cocoa Marble Cake

¾ cupful butter . . . 2 cupfuls sugar . . . 5 egg whites . . . 2 ounces Hershey's Baking Chocolate or 4 tablespoonfuls Hershey's Cocoa . . . 2½ cupfuls flour . . . 2½ teaspoonfuls baking powder . . . 1 cupful milk . . . 1 teaspoonful vanilla or ¼ teaspoonful almond.

Cream the butter well, adding sugar gradually, then creaming both together thoroughly. Sift the flour, measure it and sift again twice with the baking powder. Add alternately with the milk to the other ingredients. Beat hard, then fold in the egg whites, stiffly beaten, and the flavoring. Remove one-third of the batter to a second bowl and to it add the chocolate melted over boiling water, or the cocoa. Arrange the white batter in a well-greased loaf cake pan, occasionally dropping in a spoonful of the chocolate batter. Stir just a little to produce a streaky effect. Bake in a moderate oven, 350 to 375 degrees, for 50 to 60 minutes. Ice with white icing, and before this is dry pour chocolate coating over by spoonfuls, streaking a little to resemble marble.

For variety, add a dash of cinnamon and ½ cupful chopped nut meats to dark part of the cake.

Red Devil's Food Cake

1¼ cupfuls white sugar . . . ½ cupful shortening . . . 1 teaspoonful salt . . . 2 eggs, unbeaten . . . ½ cupful Hershey's Cocoa . . . 1 teaspoonful soda . . . 1 cupful boiling water . . . 1 teaspoonful baking powder . . . 1¾ cupfuls cake flour or 2 cupfuls pastry flour . . . 1 teaspoonful vanilla.

Cream sugar and shortening, then add ingredients as called for and, after adding them all without stirring, beat vigorously until smooth. Bake in a moderate oven.

Recipe by Mrs. T. T. Hamrey,
Trail, Minn.

Coffee Chocolate Cake

½ cupful butter . . . 8 tablespoonfuls Hershey's Cocoa or 4 ounces Hershey's Baking Chocolate . . . 2 eggs yolks . . . 1 cupful sour milk . . . 2 cupfuls light brown sugar . . . 1 teaspoonful vanilla . . . 1 cupful clear strong coffee . . . 1 teaspoonful soda . . . 1 teaspoonful baking powder . . . ½ teaspoonful salt . . . 3½ cupfuls flour.

Melt the chocolate over hot water (if cocoa is used, beat it into the egg yolks), add the egg yolks beaten with the milk and cook till thick. Then cool. Cream the butter and sugar together, add the vanilla, then the coffee alternately with the flour sifted with the soda, baking powder and salt. Whip in the chocolate mixture and beat well. Bake in layers, put together while warm with Marshmallow Creme icing or fudge filling. Ice with white or chocolate icing, as preferred.

Pecan Fudge Cake

¾ cupful butter . . . 2 cupfuls sugar . . . 4 eggs . . . 1 cupful milk . . . 2¼ cupfuls flour . . . 3 teaspoonfuls baking powder . . . 1 teaspoonful vanilla . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate.

Cream the butter and add 1 cupful of sugar. Beat the egg yolks with the other cupful of sugar and combine the two mixtures and beat well. Melt the chocolate over hot water, sift the flour with the baking powder and cocoa, if it is used, and add alternately with the milk to the egg and butter mixture. Whip thoroughly, then add the vanilla and fold in the egg whites stiffly beaten and, last of all, add the chocolate. Bake in two large square layer pans in a moderate oven. Put together with pecan fudge filling.

Pecan Fudge Filling and Icing

1½ cupfuls granulated sugar . . . 1 cupful milk . . . ½ cupful chopped pecans . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 2 egg whites . . . 1 teaspoonful vanilla.

Boil the sugar and milk together to the soft-ball stage, melt the chocolate over hot water, beat the egg whites stiff. Add the chocolate or cocoa to the hot syrup, then pour over the egg whites, whipping constantly. Add the nut meats and vanilla, and when stiff enough to spread place between layers and over the top of a two- or three-layer cake. Decorate with halved nut meats.

Chocolate Fruit Cake

1 cupful brown sugar . . . 4 level tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 1 cupful milk . . . 1 egg yolk . . . ½ cupful butter . . . 1 cupful brown sugar . . . 2 eggs . . . ½ cupful sour milk . . . ½ teaspoonful soda . . . 1½ teaspoonfuls baking powder . . . 2 cupfuls flour . . . ½ cupful citron, shaved fine . . . ½ cupful sultana raisins . . . ½ cupful chopped nut meats, walnuts or pecans.

Melt the chocolate and add 1 cupful brown sugar, 1 cupful milk and 1 egg yolk well mixed. If cocoa is used, add it to the sugar and milk. Cook in double boiler till thick, then cool. Cream the butter and 1 cupful brown sugar together, add the well-beaten yolks of the eggs, then the flour sifted with the soda and baking powder, alternately with the sour milk. Beat well, stir in the nut meats, fruit and the cooked chocolate mixture, then fold in the stiffly beaten whites of the eggs. Turn into a greased and floured loaf cake pan and bake in a slow oven, 300 to 325 degrees, 45 minutes to 1 hour. Ice with orange icing.

Cocoa Angel Cake

8 egg whites . . . 2/3 teaspoonful cream of tartar . . . 1 cupful fine granulated sugar . . . ½ cupful pastry flour . . . ¼ cupful Hershey's Cocoa . . . ¼ teaspoonful salt . . . ¼ teaspoonful vanilla.

Sift the sugar twice before, once after, measuring. Sift the flour several times, then measure and sift with the salt and cocoa several times. Beat the egg whites to a partial froth, add the cream of tartar and beat again until stiff, but not too dry. Fold in the sugar gradually, beating all the while, then very carefully fold in the flour and cocoa. Pour into an ungreased angel cake pan and bake in a slow oven, 275 degrees, gradually increasing the temperature to 300 degrees. Allow 55 minutes for the baking. Invert the cake pan and leave until the cake is cold, when it will fall from the pan, or it may require loosening about the edges. Ice with a simple white or chocolate frosting.

Cocoa Marshmallow Gingerbread

¾ cupful shortening . . . 1 cupful molasses . . . 1 cupful brown sugar . . . 1 tablespoonful ground ginger . . . 1 teaspoonful cinnamon . . . 4 tablespoonfuls Hershey's Cocoa . . . 1 cupful sour or buttermilk . . . 2 eggs . . . 1 teaspoonful soda . . . 3½ cupfuls flour.

Sift flour, soda and spices together, cream shortening, sugar and cocoa, add molasses and well-beaten eggs, then flour, alternating with sour milk; beat very hard, pour into shallow, well-greased pan, bake in moderate oven 40 to 45 minutes. When finished, place halved marshmallows over the top of the cake, return to oven until they begin to brown slightly. Chopped nut meats may be added to this gingerbread for variety.

Devil's Food Cake

½ cupful butter or shortening . . . 2 cupfuls light brown sugar . . . 3 egg yolks . . . 2 whole eggs . . . 2 cupfuls flour . . . 1 teaspoonful baking powder . . . ¾ teaspoonful soda . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 1 cupful sour cream . . . 1 teaspoonful vanilla.

Melt the chocolate over hot water. Cream the butter and add the sugar, then cream both together, add the egg yolks one at a time, beating each in well. Sift the flour, baking powder and soda together twice, measuring the flour after sifting it. Add the flour gradually to the egg and sugar mixture after each addition, beating in a whole egg and a part of the sour cream. Beat all well, then add the melted chocolate or the cocoa and the vanilla. Turn into greased and floured layer cake pans, bake in a moderate oven, 350 degrees.

Cocoa Potato Torte

1 cupful hot mashed potatoes . . . ½ cupful butter . . . 2 cupfuls sugar . . . 3 eggs . . . 3 tablespoonfuls Hershey's Cocoa . . . 2 cupfuls flour . . . 2 teaspoonfuls baking powder . . . dash of cinnamon . . . ½ teaspoonful vanilla . . . ½ cupful chopped pecan meats . . . ½ cupful warm milk.

Cream the butter and sugar together till very light, adding the cinnamon and vanilla. Mix the cocoa with the hot mashed potatoes and add to the butter and sugar, then the egg yolks, one at a time, beating the mixture well after each has been added. Sift the flour and baking powder together, stir into the other ingredients alternately with the milk. Then fold in the egg whites stiffly beaten and the nuts. Bake in a loaf in a moderate oven 45 to 60 minutes. Ice with chocolate nut icing.

CHOCOLATE CHECKERBOARD CAKE

Chocolate Checkerboard Cake

Use the Marble Cake recipe, dividing the batter into equal parts. Select two 8-inch-square cake pans for baking the cake, grease them well and line with white paper. Draw lines down the paper in each pan, dividing it into six equal strips. Now arrange the cake batters alternately in the pans, keeping as closely as you possibly can to the lines. When baked, each cake will have six distinct divisions, three light, three dark. Put the layers together with jelly, white or chocolate icing, placing the top layer crosswise on the lower layer. Now ice the entire surface of the cake with any preferred white icing and leave to dry. When dry, mark off in squares and with a paint brush dipped in Hershey's Baking Chocolate melted over boiling water, tint each alternate square a deep chocolate color.

Simple Cocoa Layer Cake

1¼ cupfuls sugar . . . ½ cupful butter . . . 2 eggs . . . ½ teaspoonful soda . . . 2 cupfuls flour . . . 1½ teaspoonfuls baking powder . . . 1 cupful milk . . . 3 level tablespoonfuls Hershey's Cocoa . . . 1 teaspoonful vanilla.

Sift flour, soda, baking powder and cocoa together, cream butter, sugar and vanilla and add the well-beaten egg yolks, then the milk alternately with the dry ingredients. Fold in the stiffly beaten whites of the eggs and bake in two large or three smaller layers. Put together and ice with Safety Icing.

Princess Cake

¾ cupful butter . . . 2 cupfuls fine granulated sugar . . . ½ teaspoonful vanilla . . . ¼ teaspoonful almond extract . . . 3 cupfuls pastry flour . . . 3 teaspoonfuls baking powder . . . 1 cupful milk . . . whites 6 eggs.

Cream the butter, adding the sugar gradually, then the flavoring, and flour sifted twice with the baking powder, alternately with the milk. Beat very hard 5 minutes, then fold in the stiffly beaten whites of the eggs. Bake in three square layer cake pans in an oven temperature of 325 degrees.

Put together with the following Princess Filling: Boil 1½ cupfuls granulated sugar with ½ cupful water till the syrup will spin a thread. Then add 3 tablespoonfuls Hershey's Cocoa or 1½ ounces Hershey's Baking Chocolate melted over hot water, and pour over the stiffly beaten whites of 2 eggs. Beat till thick and almost cold, then fold in ½ cupful chopped pecan meats, ¼ cupful candied cherries cut in small pieces and ¼ cupful candied pineapple also cut in bits. Ice the cake with the same and top with a light grating of orange peel.

Old-Fashioned Chocolate Cake

¾ cupful butter . . . 2 cupfuls sugar . . . 3 cupfuls flour . . . 4 eggs . . . ¾ cupful milk . . . 3 teaspoonfuls baking powder . . . 1 teaspoonful vanilla.

Cream the butter and sugar together, add the yolks of the eggs well beaten, then the flour sifted with the baking powder, alternately with the milk. Beat hard, fold in the stiffly whipped whites of the eggs, and the vanilla. Bake in three or four layers and put together with the following chocolate filling. Ice the cake with a chocolate icing.

Chocolate Filling for Old-Fashioned Chocolate Cake

6 level tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 3 tablespoonfuls cream or rich milk . . . ¾ cupful sugar . . . 1 egg yolk . . . 1 tablespoonful cornstarch . . . ½ teaspoonful vanilla.

Melt the chocolate and add the cream, then very gradually the sugar and the cornstarch blended with 2 tablespoonfuls cold water. Cook for a few moments, whip in the egg yolk, then cook till smooth and thick. Add the vanilla after removing from the fire. If cocoa is used, add it to the cream.

Upside-Down Chocolate Cake

½ cupful brown sugar . . . 1½ tablespoonfuls butter . . . 1 can apricots . . . small bottle maraschino cherries . . . 2 tablespoonfuls butter . . . ¾ cupful granulated sugar . . . 2 eggs . . . 2 cupfuls flour . . . 3 teaspoonfuls baking powder . . . 3 tablespoonfuls Hershey's Cocoa . . . ¾ cupful milk . . . dash of cinnamon . . . ½ teaspoonful of vanilla.

Melt 1½ tablespoonfuls butter in a heavy frying pan and add the brown sugar. Cook almost to the caramel stage, then arrange the apricot halves all over the bottom of the pan on the caramel, placing cherries between. Leave while preparing the cake. For this, cream the butter, granulated sugar, cocoa and cinnamon, add eggs beaten very little and whip mixture vigorously, then add flour and baking powder sifted together, alternately with the milk. Add the vanilla and pour into the frying pan over the fruit. Bake in a moderate oven, 350 to 375 degrees, 45 to 60 minutes. Turn out as soon as removed from the oven.

Chocolate Syrup Ice Box Cake

¼ cupful sugar . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 4 eggs . . . 1 teaspoonful vanilla . . . lady fingers . . . whipped cream.

Add sugar to chocolate syrup and place in double boiler over hot water, stir till smooth, then add egg yolks, one at a time, beating well. When smooth and thick, fold in stiffly beaten whites of eggs and vanilla. Arrange lady fingers in bottom and sides of a mold, cover with layer of chocolate paste, arrange second layer of lady fingers over this and so proceed until mold is full. Set away in refrigerator for 24 hours, then unmold, garnish with whipped cream, candied fruit or blanched almonds.

Chocolate Crumb Cake

2 cupfuls flour . . . 3 teaspoonfuls baking powder . . . ½ teaspoonful salt . . . 1 cupful sugar . . . 4 tablespoonfuls shortening . . . ¾ cupful milk . . . 1 egg . . . 4 tablespoonfuls Hershey's Chocolate Syrup.

Mix flour, salt and sugar, rub in shortening till mixture is like coarse meal. Take out ½ cupful of "crumbs" and set aside. Add baking powder, chocolate syrup, milk and beaten egg to remainder of flour mixture. Beat well, pour into shallow, well-greased pan. Scatter reserved crumbs over top of cake and bake about 30 minutes in moderate oven. This little cake is to be served hot for luncheon or supper.

Cocoa Marshmallow Roll

3 eggs . . . 1 cupful sugar . . . 4 tablespoonfuls cold water . . . ¼ teaspoonful salt . . . 3 tablespoonfuls Hershey's Cocoa . . . 1¼ teaspoonfuls baking powder . . . 1 scant cupful flour . . . 1 teaspoonful vanilla . . . 2 tablespoonfuls hot melted butter.

Beat eggs, add sugar and beat to a light-colored creamy batter, add water, then beat in the cocoa. Sift flour, salt and baking powder, add gradually to batter, beating hard; flavor with vanilla, add to the last the butter, which must be hot. Bake in quick oven to a very light brown. Turn out on damp cloth, trim edges, spread quickly with marshmallow icing, and roll up. Wrap with cloth for an hour.

Chocolate Cream Roll

6 yolks of eggs . . . 6 level tablespoonfuls Hershey's Cocoa . . . 1 heaping cupful confectioners' sugar . . . dash of salt . . . 1 teaspoonful vanilla . . . 6 egg whites.

Beat the yolks of eggs well and add the sugar and cocoa, salt and vanilla. Then fold in the stiffly beaten whites of eggs, turn into a pan lined with buttered paper and bake 20 minutes. Turn out on a damp towel, spread with chocolate whipped cream, roll up and ice with chocolate cream icing.

Cookies and Small Cakes

SMALL cakes, little cookies, tiny *petit fours* of sweetness and delicacy are very much the vogue these days. They are easy to make, easy to serve and very easy for the guest to handle when they accompany the afternoon cup of tea or impromptu refreshment.

All of the small cakes and cookies in these pages are decidedly appealing to the house mother in search of wholesome sweets for her little folks as well as for the hostess desiring something new and unusual.

Among the recipes which follow are cookies simple enough for the two-to-four-year-old's tea party; substantial enough to satisfy the school boy's hungry after-school demand for "something to eat," and sophisticated enough for big sister's most up-to-date bridge party.

Chocolate Christmas Cookies

8 tablespoonfuls Hershey's Cocoa or ¼ pound Hershey's Baking Chocolate, grated . . . 1 pound sugar . . . 4 tablespoonfuls butter . . . 4 tablespoonfuls lard . . . ½ teaspoonful baking powder . . . ¾ cupful sweet milk . . . 3½ cupfuls flour.

Sift flour and baking powder and mix with finely grated chocolate or cocoa. Cream butter, lard and sugar together; add flour and chocolate alternately with milk. If not stiff enough to handle, add a little more flour; if too stiff, more milk. Sift granulated sugar over baking board and roll dough out in thin sheet. Cut in desired form and bake in slow oven.

Chocolate Syrup Brownies

½ cupful butter . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful brown sugar . . . 1 egg . . . ½ teaspoonful baking powder . . . ½ cupful milk . . . 2 cupfuls flour . . . ¾ cupful chopped pecans or walnuts . . . dash of salt.

Beat the egg and add the sugar and chocolate syrup, sift the flour, salt and baking powder together and add alternately with the milk to the sugar mixture, then fold in the melted butter and the nut meats. Spread in a shallow baking tin well greased and bake in a moderate oven 15 to 20 minutes. Cut while warm in small squares.

ONE-APIECE COCOA SPONGE CAKES

One-Apiece Cocoa Sponge Cakes

2 eggs . . . 2 tablespoonfuls Hershey's Cocoa . . . ¼ cupful flour . . . ¼ cupful sugar . . . dash of salt . . . ½ teaspoonful baking powder . . . ¼ teaspoonful vanilla . . . 4 tablespoonfuls boiling water.

Beat the egg yolks well, adding the sugar gradually. Make a paste of cocoa and hot water and add. Sift the flour, salt and baking powder together several times and whip into the sugar and cocoa mixture, fold in the stiffly whipped egg whites and the vanilla and bake in small patty pans in a very moderate oven. A few chopped dates make a nice addition to these cakes, which may be served hot with a custard sauce for dessert or iced and passed with afternoon tea.

Chocolate Hallowe'en Cookies

2 eggs . . . 1 cupful sugar . . . ½ cupful blanched almonds . . . ¼ cupful citron, chopped fine . . . 2 tablespoonfuls milk . . . 1 teaspoonful baking powder . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate, melted . . . dash of cinnamon . . . flour to roll.

Mix all together, beating the eggs well, and roll out in a thin sheet. Cut in squares, hearts, animals, stars, etc., and decorate each cookie with halved nut meats, raisins or pink sugar. Bake in a very moderate oven about 10 minutes. Do not allow the cookies to get too brown.

All sorts of interesting changes with icing and fruits may be made with this chocolate cookie dough.

Chocolate Almond Nuggets

(Christmas Cakes)

¼ cupful butter . . . 1 cupful sugar . . . 1 egg . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 2¼ cupfuls flour . . . 2 teaspoonfuls baking powder . . . ¼ cupful chopped almonds . . . ¼ cupful milk . . . dash of salt.

Cream butter and sugar and add the egg, unbeaten, then the chocolate melted over hot water, or the cocoa. Sift flour, baking powder and salt together. Mix with almonds, blanched and finely chopped. Stir into egg and sugar mixture alternately with the milk. Chill the dough for several hours, then pinch off bits the size of a marble, press a halved nut meat or cherry or raisin on each, sprinkle with grated Hershey's Milk Chocolate and bake in a moderate oven.

Chocolate Blackbirds

½ cupful melted butter . . . 2 cupfuls granulated sugar . . . 2 eggs . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 1 cupful seeded raisins . . . 1 cupful English walnuts . . . ¼ teaspoonful salt . . . ½ cupful thin cream . . . 1 cupful flour . . . 1 teaspoonful vanilla.

Cream the butter and sugar together, adding the salt. Beat in the eggs, one at a time, then the chocolate melted over hot water, or the cocoa and the vanilla. Chop the raisins and walnuts rather fine and mix them with the flour, and add to the other ingredients. Beat well. Line a shallow baking pan with buttered paper and pour in the mixture. Bake in a slow oven for 45 minutes. Turn out, remove the paper and mark into squares for serving. This cake is very soft and must be eaten with a fork. With whipped or plain cream it makes a very delicious dessert.

Cocoa Molasses Drop Cakes

1/3 cupful butter . . . 1/3 cupful sugar . . . 1/3 cupful molasses . . . 1 egg . . . 3 tablespoonfuls Hershey's Cocoa . . . 1 scant teaspoonful baking powder . . . ⅞ cupful flour . . . ½ cupful chopped nut meats.

Cream butter and sugar, add molasses and cocoa and mix well, sift flour with baking powder, add to first mixture with the well-beaten egg, beat vigorously, stir in the nuts and drop from the end of a spoon onto buttered and floured tins. Bake in moderate oven.

Cocoa Cookies

½ cupful butter . . . 1 cupful sugar . . . 1 egg . . . ½ teaspoonful vanilla . . . 2 tablespoonfuls Hershey's Cocoa . . . 2¼ cupfuls flour . . . 1 teaspoonful baking powder . . . ¼ cupful milk.

Cream butter and sugar, add cocoa, then well-beaten egg; sift flour and baking powder, and add alternately with milk; flavor with vanilla, drop by teaspoonfuls on buttered tin, bake in moderate oven. Or a little more flour may be used, the mixture chilled, then rolled very thin, cut with small cutter, sprinkled with sugar and baked in moderate oven. Add chopped nuts for variety.

Cocoa Jumbles

½ cupful butter . . . ½ cupful sugar . . . 1 egg . . . 1 scant cupful flour . . . 1 tablespoonful Hershey's Cocoa . . . ½ teaspoonful vanilla.

Cream butter and sugar, add egg, flour, cocoa, vanilla. Drop from end of spoon on buttered sheet, smooth with spatula dipped in water and bake in oven, 350 degrees. Add nuts if desired.

For variation, omit half butter and substitute rolled oats, finely chopped, for flour; add ¼ teaspoonful salt.

Chocolate Cookie Sandwiches

½ cupful butter or other shortening . . . 1 cupful sugar . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 2 eggs . . . 4 tablespoonfuls milk . . . ¼ teaspoonful cinnamon . . . 3 cupfuls flour . . . 2 teaspoonfuls baking powder.

Melt chocolate over hot water and add shortening; cream together, adding sugar (if cocoa is used, add it to mixture), then the beaten eggs and milk. Sift the flour and baking powder and cinnamon together and add to chocolate mixture. Mix all thoroughly, mold in an oblong loaf and set away to chill. Cut in wafer-thin slices and bake in a moderate oven about 10 minutes. When cool, put together with apricot or orange or pineapple marmalade and ice with confectioners' icing. If preferred, the dough may be rolled thin, after chilling, cut into wee disks, baked and put together with confectioners' icing flavored with orange.

Cocoa Candy Cakes

3 tablespoonfuls Hershey's Cocoa . . . 1 cupful granulated sugar . . . 3 tablespoonfuls butter . . . 1 egg . . . ½ cupful flour . . . dash of salt . . . ¼ teaspoonful vanilla . . . ½ cupful chopped walnuts or other nut meats.

Melt butter and add cocoa, stir over hot water and gradually add sugar, then the egg beaten slightly, then the flour and salt mixed together and nut meats. Spread in a well-greased pan and bake in a moderate oven, 325 to 350 degrees, 25 minutes. Cut into squares while hot, but leave in the pan to cool and harden.

Cocoa Cake Crumb Kisses

¼ cupful butter . . . ½ cupful sugar . . . 2 well-beaten eggs . . . 4 tablespoonfuls Hershey's Cocoa . . . 1 cupful fine cake crumbs . . . dash of cinnamon.

Cream butter, sugar and cocoa together thoroughly, add the eggs, then the cake crumbs; the mixture should be as thick as cake batter. If too thick, add a little cream or milk. Spread thin in a well-greased cake pan and bake in a very slow oven 20 minutes. Cut into squares or rounds and put together sandwich fashion with jelly or jam mixed to a paste with powdered sugar. Ice lightly with any plain or chocolate icing.

Chocolate Fruit Cookies

1 cupful shortening . . . 2 cupfuls light brown sugar . . . 1 cupful sweet milk . . . 2 teaspoonfuls soda . . . 3 cupfuls flour . . . 1 cupful raisins . . . 1 cupful English walnut meats . . . 6 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 2 eggs.

Cream shortening with the sugar, add the well-beaten eggs and the milk, in which the soda has been dissolved. Dredge the fruits and nuts with part of the flour, then add the rest to the batter. Add the cocoa or the chocolate melted over hot water. Drop from the end of a spoon into well-greased pans. Bake in a moderate oven.

Chocolate Robins

2 tablespoonfuls Hershey's Cocoa or 1½ ounces Hershey's Baking Chocolate . . . ½ cupful butter . . . 3 eggs . . . 1 cupful sugar . . . ¾ cupful flour . . . ½ teaspoonful baking powder . . . ¾ cupful nut meats . . . ¼ cupful chopped raisins or dates . . . dash cinnamon and salt.

Melt chocolate or cocoa and butter over hot water. Beat eggs and sugar and add chocolate mixture. Sift flour, baking powder, salt, cinnamon and add with nuts and raisins. Spread in well-greased pan rather thin. Bake 15 minutes in 350-degree oven. Cut in 1½-inch squares. These cakes should be very soft when done.

Cocoa and Chocolate Desserts

THE favorite American dessert, whether it be hot or cold, pie, pudding or some airy trifle, must include chocolate or cocoa among the ingredients that go into its making. Chocolate it must be or it fails in its mission. The humble bread pudding takes on an unmistakable air of aristocracy if flavored with chocolate or cocoa, and even a simple cornstarch blanc-mange becomes an elegant dessert with its addition of chocolate or cocoa when served individually with a topping of whipped cream. Cocoa makes milky desserts for children not only more inviting but more nutritious.

In the following pages, recipes for souffles, steamed puddings, chocolate pies and a hundred other delicious chocolate and cocoa desserts are presented. Every one of them is exceptionally good, nutritious and easy to make.

Chocolate Ginger Pudding

2 eggs . . . ¼ cupful sugar . . . ½ teaspoonful salt . . . 1 teaspoonful vanilla . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ cupful soft bread crumbs . . . 1 cupful milk . . . 2 tablespoonfuls preserved ginger.

Beat the eggs to a light froth, add the sugar and salt and beat again. Then add the bread crumbs, chocolate melted over boiling water or 1½ tablespoonfuls of cocoa, ginger cut in fine pieces and milk which has been scalded. Stir in the vanilla and pour into individual baking dishes, set in a pan of hot water and bake in a moderate oven about 25 to 30 minutes. Serve hot or cold with a sauce made of cream flavored with syrup from the ginger jar.

Chocolate Marshmallow Pudding

1 cake Hershey's Milk Chocolate or 4 tablespoonfuls Hershey's Chocolate Syrup . . . 3 cupfuls hot milk . . . ¼ cupful sugar . . . dash of salt . . . 3 tablespoonfuls flour . . . 1 egg . . . 1 teaspoonful vanilla . . . marshmallows.

Add the chocolate or chocolate syrup to the milk and scald. Mix together the sugar, salt, flour and well-beaten egg with a little water to thin, if necessary. Pour the scalded milk over the egg mixture, then cook till thick and smooth. Remove from the fire and add vanilla. Pour into a baking dish, top with marshmallows and brown delicately. Serve warm or cold.

CHRISTMAS ICE BOX PLUM PUDDING

Christmas Ice Box Plum Pudding

6 eggs . . . 3 cakes Hershey's Milk Chocolate . . . ¼ cupful powdered sugar . . . ¼ cupful cold water . . . ¼ pound candied cherries . . . ¼ pound candied pineapple . . . ¼ pound sultana raisins . . . ¼ pound blanched almonds . . . lady fingers . . . vanilla or almond extract.

Make the pudding the day before Christmas and leave in the refrigerator 24 hours to become thoroughly ripe and delicious.

Melt the chocolate over boiling water and add the cold water and sugar. When hot, add the egg yolks one at a time, beating each in well. Cook till slightly thickened, then fold in the stiffly whipped whites of the eggs and the flavoring. Line a pud-

ding mold with paraffin paper, then with lady fingers set close together. Cover with the fruit, cut in small pieces, and the shredded almonds. Then arrange a portion of the chocolate mixture over the fruit, adding it by spoonfuls, cover with lady fingers and fruit as before and so proceed until the mold is full. Top all over with lady fingers. Set away to chill as directed, then turn out on a round plate and garnish with whipped cream, cherries and citron cut in leaves or stars.

Cocoa Cream Tapioca Pudding

2 cupfuls milk . . . 2 tablespoonfuls instant tapioca . . . 2 eggs . . . ¼ cupful sugar . . . ¼ cupful Hershey's Cocoa . . . 1 teaspoonful vanilla . . . ¼ teaspoonful salt.

Bring milk to boiling point, stir in the tapioca gradually, cook till thick, then add the cocoa mixed to a paste with a little cold milk, the sugar and well-beaten yolks of eggs; simmer over hot water ten minutes, add vanilla and salt, then fold in the stiffly beaten whites of the eggs. Whip the mixture to a froth, turn into a wet mold, chill, turn out and serve with cold cocoa sauce or cream.

Chocolate Bread Pudding

2 cupfuls of stale bread . . . 4 cupfuls milk . . . ¼ teaspoonful salt . . . 5 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . 2 eggs . . . ½ cupful sugar . . . 1 teaspoonful vanilla.

Soak the bread in the milk, melt the chocolate over hot water and add to the bread and bring all to nearly boiling. If cocoa is used, add it to the other ingredients. Beat the eggs very light, add to the sugar, salt and vanilla and stir into the bread and milk. Pour into a buttered baking dish, set in a pan of water and bake slowly in a moderate oven.

Chocolate Ice Box Pudding

1 cake Hershey's Milk Chocolate . . . 3 tablespoonfuls powdered sugar . . . 3 tablespoonfuls hot water . . . 4 eggs . . . lady fingers . . . whipping cream . . . 1 teaspoonful vanilla.

Break the chocolate into small pieces and place in the top of the double boiler with the powdered sugar and hot water, stir to a smooth paste, then add the yolks of the eggs beaten lightly. Stir while cooling, and when cold fold in the whites of the eggs stiffly beaten. Line a mold with wax or oiled paper and cover with lady fingers, splitting them through the center, if double, as they usually are. Over the lady fingers place a layer of the chocolate mixture, then cover with lady fingers and so proceed until the mold is full. Place in the refrigerator for 24 hours, then turn out on a cold platter, remove the wax paper and garnish with whipped cream.

Cocoa Nut Pudding

1 pint milk . . . 2 tablespoonfuls flour . . . 2 tablespoonfuls Hershey's Cocoa . . . 3 tablespoonfuls granulated sugar . . . ¼ teaspoonful salt . . . 1 tablespoonful butter . . . ½ cupful chopped pecans or other nut meats . . . ½ teaspoonful vanilla.

Mix together the flour, cocoa, sugar and salt and moisten with a little cold milk. Scald the rest of the milk and add cocoa mixture to it, stirring constantly. Cook 10 to 15 minutes over boiling water, add the butter, vanilla and nut meats and pour into sherbet glasses. Chill and serve topped with whipped cream.

Vary this pudding by adding bits of candied ginger to it in place of the nuts.

Chocolate Cornstarch Pudding

2½ tablespoonfuls cornstarch . . . 5 tablespoonfuls sugar . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ¼ cupful cold milk . . . 1½ cupfuls scalded milk . . . 1 teaspoonful vanilla . . . dash of salt.

Mix the cornstarch, sugar and grated chocolate or cocoa in the cold milk. Place 1½ cupfuls of milk in the top of the double boiler and bring to boiling point, add the cornstarch mixture and cook until thick and smooth. Add vanilla and salt. Serve with cream or with clear cocoa sauce.

Cocoa Meringue Pudding

½ cupful butter . . . ½ cupful sugar . . . 4 eggs . . . 3 tablespoonfuls Hershey's Cocoa . . . 1 cupful flour . . . 1½ teaspoonfuls baking powder . . . ½ cupful milk.

Put together like any cake, using the yolks of the eggs only. Spread in two-layer cake pans and cover with a meringue made by whipping the whites of the eggs to a stiff froth with ¾ cupful of sugar and flavor with ½ teaspoonful of vanilla. Sprinkle chopped pecan meats over the meringues, and bake the cakes in a slow oven.

Make a Cream Chocolate Filling and put between the layers. For the filling you will need:

¾ cupful powdered sugar . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . 2 tablespoonfuls milk . . . ½ tablespoonful cornstarch . . . ¼ teaspoonful vanilla.

Mix all the ingredients together well and cook over boiling water till thick, stirring constantly to insure a velvety texture. Cool a little, then spread between layers of the cake. Serve at once. Whipped cream adds a luscious finish to the dessert for company occasions.

Cocoa Bread Pudding

1 slice stale bread, cut 1 inch thick, or equivalent in broken pieces . . . 1 pint milk . . . ½ cupful sugar . . . ¼ cupful Hershey's Cocoa . . . 2 eggs . . . 1 tablespoonful butter . . . 1 teaspoonful vanilla.

Soak bread in cold water 10 minutes, press dry, break into small bits. Dissolve the cocoa in a portion of the milk, add the sugar, then the balance of milk with the butter and bring to boiling point, pour over the bread, add the well-beaten yolks of eggs, also the vanilla, beat well, pour into buttered baking dish and bake in moderate oven about 40 minutes. Cool, spread with apricot or other jam, then with a meringue made of the whites of the eggs beaten to a stiff froth with 4 tablespoonfuls granulated sugar, flavor lightly with vanilla, brown delicately in slow oven. Serve warm or cold with cocoa syrup sauce.

Cocoa Steamed Pudding

5 ounces bread crumbs . . . ¾ pint of milk . . . 3 ounces granulated sugar . . . ¼ cupful Hershey's Cocoa . . . 1 teaspoonful vanilla . . . 3 eggs, whites and yolks beaten separately.

Bring milk to scalding point. Add sugar and cocoa, boil for 1 minute, and just before removing from fire, add bread crumbs, letting them soak before beating with a fork. Mix in the beaten yolks and vanilla while cocoa mixture is still hot. Fold in the stiffly whipped whites and pour at once into a well-buttered mold. Cover closely, place in a saucepan of boiling water and cook for 1 hour. Serve hot with hard sauce, made by creaming ¾ cupful of sugar with ¼ cupful of butter and a dash of vanilla.

The pudding may be made in the top part of the double boiler.

Recipe by
Mrs. Elizabeth Parker,
San Francisco, Calif.

Steamed Chocolate Pudding

1 egg . . . ¾ cupful sugar . . . ½ cupful milk . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . 1 tablespoonful melted butter . . . 1 cupful flour . . . 3 level teaspoonfuls baking powder.

Melt the chocolate over boiling water, beat the egg and sugar well, add the other ingredients with the chocolate or cocoa, turn into a well-greased mold and steam, covered tightly, for 1½ hours. Serve with chocolate syrup hard sauce.

For variety, add ½ cupful of pitted and chopped dates or nuts to the chocolate pudding.

Steamed Cocoa Pudding

¼ cupful butter . . . 1 cupful sugar . . . ¼ cupful Hershey's Cocoa . . . 3 eggs . . . 2½ cupfuls flour . . . 3 teaspoonfuls baking powder . . . ¾ cupful milk . . . 1 teaspoonful vanilla . . . ¼ teaspoonful salt.

Sift flour, baking powder and salt together, cream butter, sugar and cocoa, then add the well-beaten eggs, then the milk alternately with the flour and baking powder. Beat well, add the vanilla and turn into a buttered mold; cover closely, place in a saucepan of boiling water and cook for 3 hours. Turn from mold and serve with hot chocolate sauce.

Chocolate Tartlets

Cover patty pans on the outside with rich pastry, prick in several places to prevent blistering and bake in a hot oven. Remove from the pans and fill with chocolate fudge pie filling, to which you have added ½ cupful of shredded, blanched almonds. Spread a thin layer of apricot jam over the tops of the tartlets and garnish with whipped cream.

Chocolate Rice Pudding

¼ cupful rice . . . 2 cupfuls hot milk . . . ½ teaspoonful salt . . . 1/3 cupful sugar . . . ½ cupful raisins . . . 1 tablespoonful butter . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . 2 eggs . . . ½ teaspoonful vanilla.

Boil the rice in a quart of water till tender, then rinse and add to the hot milk with the salt, sugar and raisins; bring to boiling point and add the rest of the ingredients, reserving the egg whites for a meringue. Turn into a buttered pudding dish and bake 35 minutes, adding more milk if too stiff. Make a meringue of the egg whites: 4 tablespoonfuls of granulated sugar and 2 tablespoonfuls of Hershey's Cocoa and brown delicately.

Cocoa Cup Custards

2 cupfuls milk . . . ½ cupful sugar . . . 2 eggs . . . 4 tablespoonfuls Hershey's Cocoa . . . 1 teaspoonful vanilla . . . 1 teaspoonful cornstarch.

Mix cocoa and cornstarch to a paste with a portion of the milk, add the well-beaten eggs and the vanilla, heat the remainder of the milk almost to boiling, pour over the cocoa paste, stir well, then pour into buttered custard cups. Place these in a pan of hot water and bake a delicate brown in moderate oven.

Chocolate Triffle

Prepare the chocolate custard as for Chocolate Floating Island and cool. Line a glass serving dish with lady fingers, spread these with a thin layer of pineapple or orange marmalade or any preferred sweet meat; cover with a second layer of lady fingers. Pour the custard in carefully and leave for an hour, then cover the top of the custard with macaroons and top with the meringue, as in Cocoa Rice Souffle. Dot with jelly or cherries and set aside until very cold.

COCOA BLANC-MANGE WITH CHOCOLATE SAUCE

Cocoa Blanc-mange

1 pint hot milk . . . 3 tablespoonfuls cornstarch . . . 4 tablespoonfuls Hershey's Cocoa . . . ½ cupful sugar . . . 1 teaspoonful vanilla.

Dissolve cornstarch and cocoa in a little cold milk, heat the rest of the milk to boiling point, stir in the cocoa, cornstarch and sugar and cook over hot water 15 minutes, stirring all the time. Add the vanilla and pour into wet mold or into individual molds. Chill and turn out on serving dishes. Ornament with whipped cream.

Almond Bar Blanc-mange

2 bars Hershey's Chocolate Almond Bar . . . 2 cupfuls milk . . . 2 tablespoonfuls cornstarch . . . ¼ cupful sugar . . . 1 teaspoonful vanilla . . . ¼ cupful water.

Scald milk and add sugar. Stir cornstarch to a paste with water and add hot milk. Cook 15 minutes in a double boiler, add vanilla. Pour half the Blanc-mange into a wet mold and lay almond bar, broken into pieces, over it, cover with remainder of the pudding, set away to chill, turn out and serve with sweet cream.

CHOCOLATE FUDGE PIE

Chocolate Fudge Pie

1 cupful milk . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . ½ cupful sugar . . . 4 tablespoonfuls cornstarch . . . ½ teaspoonful salt . . . 1 tablespoonful butter . . . 2 eggs . . . ½ teaspoonful vanilla . . . ½ pint whipping cream.

Mix chocolate syrup, milk, sugar, cornstarch and salt together and cook in double boiler till thick. Add butter, then the well-beaten yolks of the eggs. Whip the whites of the eggs very stiff and, after the chocolate mixture has cooked a few moments longer, fold them into it, lightly. Add vanilla and cool mixture for half an hour. Then pour into a previously baked pie shell and, just before serving, top with cream, whipped, sweetened and flavored.

For variety, add a teaspoonful of cocoa syrup to the cream after whipping and garnish the pie with Hershey's Almond Bar, crushed lightly.

Cocoa Cream Pie

½ cupful Hershey's Cocoa . . . ½ cupful sugar . . . 4 tablespoonfuls cornstarch . . . 2 cupfuls milk . . . 3 eggs . . . 1 teaspoonful vanilla . . . ¼ teaspoonful salt.

Mix cocoa, cornstarch, sugar, yolks of eggs, salt and milk. Cook until thick. Stir constantly, add flavoring and pour into a baked pie crust. Cover with a meringue made by beating the whites of eggs until stiff and adding two tablespoonfuls of brown sugar. Brown in oven.

Chocolate Butterscotch Pie

2 cupfuls milk . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . ½ cupful flour . . . ¾ cupful brown sugar . . . 2 tablespoonfuls butter . . . 2 eggs . . . ½ teaspoonful salt . . . ½ teaspoonful vanilla.

Sift the flour and salt together and mix to a paste with a little cold milk or water, and add the chocolate syrup to this paste. Bring 2 cupfuls of milk to the boiling point, add the flour mixture and cook till thick. Meantime, cook the butter and brown sugar together just till well blended, add to the flour and milk and mix well. Pour over the well-beaten yolks of the eggs and stir over boiling water for a few moments, then pour into a previously baked pie shell and cover with a meringue made by beating the whites of the eggs to a stiff froth with 4 tablespoonfuls of granulated sugar. Flavor delicately with vanilla. Brown in a very slow oven and serve cold.

Chocolate Raisin Pie

1½ cupfuls sweet milk . . . 2½ tablespoonfuls cornstarch . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ½ cupful sugar . . . 2 eggs . . . 1 cupful raisins . . . 1 teaspoonful vanilla . . . ½ teaspoonful of salt.

Mix together the milk, cornstarch, cocoa or chocolate melted over hot water, and sugar. Cook over boiling water till thick and smooth, add the salt and vanilla and pour over the beaten egg yolks, return to the fire and add the raisins. Cook 5 minutes, then turn into a baked pie shell and cover with a meringue made from the whites of the eggs beaten stiff with 4 tablespoonfuls granulated sugar. Brown delicately in a very moderate oven. Serve cold.

For variety, substitute chopped dates or nut meats for the raisins.

Chocolate Custard Pie

2 eggs . . . 2 tablespoonfuls sugar . . . 3 tablespoonfuls cornstarch . . . 1 pint hot milk . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1 teaspoonful vanilla . . . dash salt.

Beat the eggs lightly, add the chocolate syrup, sugar and cornstarch and stir till well mixed. Pour in the scalding milk, add the salt and vanilla and stir over hot water. Line a greased pie pan with flaky pastry, pour in the cooled filling, dust the top with Hershey's Cocoa and place in a hot oven till the pastry is set. Then lower the temperature and finish baking.

Chocolate Fluff

2 teaspoonfuls sugar . . . 1 tablespoonful cornstarch . . . 1 egg . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 4 tablespoonfuls milk . . . 8 marshmallows . . . ½ cupful heavy cream . . . ½ teaspoonful vanilla.

Mix the sugar, cornstarch and milk together and bring to boiling point. Add the chocolate syrup and the well-beaten egg, cook a moment more, remove from the fire and fold in the marshmallows, which have been cut in pieces. Set aside to chill. Then fold in the stiffly whipped cream and the vanilla. Serve in sherbet glasses.

Chocolate Delicious

¼ pound fresh marshmallows . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . ¼ cupful candied pineapple . . . ¼ cupful candied cherries . . . ¼ cupful shredded almonds . . . 1 cupful heavy whipping cream . . . 1 teaspoonful vanilla.

Shred the marshmallows, fruit and nuts in small pieces, whip the cream very stiff and fold in the fruits, chocolate syrup and vanilla. Set away in a very cold place for 10 to 24 hours. Serve in sherbet glasses with or without plain cream.

COCOA RICE SOUFFLE

Cocoa Rice Souffle

3 tablespoonfuls Hershey's Cocoa . . . 1 pint milk . . . 3 tablespoonfuls rice . . . ½ teaspoonful salt . . . ½ cupful sugar . . . 2 eggs . . 1 teaspoonful vanilla.

Boil the rice in salted water till tender, drain and add to milk which has been scalded; stir in cocoa, sugar and yolks of eggs well beaten; pour into buttered baking dish and bake slowly ½ hour. Make meringue of the whites of eggs beaten to a stiff froth with 5 tablespoonfuls of granulated sugar, flavor with vanilla and spread over pudding. Bake a delicate brown in very slow oven. Serve hot or cold with whipped or plain cream.

Cocoa Hot Souffle

2 tablespoonfuls butter . . . 2 tablespoonfuls flour . . . 4 tablespoonfuls Hershey's Cocoa . . . ½ cupful sugar . . . 1 cupful milk . . . 3 eggs . . . 1 teaspoonful vanilla.

Melt the butter and add the flour, stir over the fire to a smooth paste, add milk gradually, then cocoa stirred to a paste with a little cold water and sugar, cook till thick, then whip in the yolks of eggs well beaten, and the vanilla. Cool slightly, whip in the stiffly beaten egg whites and pour into a buttered baking dish. Bake in a moderate oven 20 to 25 minutes. Serve at once with cocoa sauce or cream.

Chocolate Walnut Souffle

1 tablespoonful cornstarch . . . 1 tablespoonful butter . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ cupful milk . . . 3 tablespoonfuls sugar . . . 2 tablespoonfuls water . . . ½ teaspoonful vanilla . . . ½ cupful walnuts . . . 3 eggs.

Dissolve the chocolate or cocoa and sugar in the water and cook to a shining paste. Heat the milk and add the butter and cornstarch, which has been rubbed to a paste, cook smooth and turn into the chocolate mixture. Cool and whip in the yolks of the eggs beaten well, then fold in the stiffly whipped egg whites, with the vanilla and chopped walnuts. Turn into a greased pudding dish, set in a pan of hot water and bake 25 minutes in a moderate oven.

Chocolate Floating Island

1 pint milk . . . 2 eggs . . . ¼ cupful sugar . . . 1 teaspoonful cornstarch . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ teaspoonful vanilla.

Scald the milk in a double boiler, add the chocolate, broken into small pieces, or the cocoa, the sugar, salt and cornstarch dissolved in a tablespoonful of cold milk. Stir in the beaten yolks of the eggs and cook, stirring constantly until thick enough to mask the spoon.

For the Islands, beat the whites of eggs very stiff, adding 4 tablespoonfuls of granulated sugar and ½ teaspoonful of vanilla. Drop from a spoon on boiling water and leave for 2 or 3 minutes. Pour the chocolate custard into serving dishes and top each with an Island. Decorate with dots of red jelly or halved maraschino cherries. Serve very cold.

Cocoa Fondu

1 cupful milk . . . 1 tablespoonful butter . . . 3 eggs . . . 1 cupful soft bread crumbs . . . ½ teaspoonful salt . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . 1 teaspoonful vanilla.

Scald the milk and add the bread crumbs, butter and beaten egg yolks, cocoa or chocolate, salt and vanilla. Let stand a few minutes, fold in the stiffly whipped egg whites, pour into a buttered dish and bake in a moderate oven until a knife slipped into the center of the fondu comes out clean. Serve at once. The fondu may be baked in individual dishes if desired.

Chocolate Junket

1 pint milk . . . ½ junket tablet . . . ¼ cupful sugar . . . 1 tablespoonful Hershey's Cocoa . . . ¼ teaspoonful vanilla.

Dissolve the cocoa in ½ cup of milk and heat to boiling point, then cool and add to the rest of the milk with the sugar and vanilla. Heat all together until just tepid, then stir in the tablet dissolved in ½ tablespoonful of tepid water. Mix all well and pour into sherbet glasses, leave until firm, then place in the refrigerator to chill.

Chocolate Cream Dessert

1 cake Hershey's Milk Chocolate . . . 4 eggs . . . dash of salt . . . lady fingers.

Soften but do not melt the chocolate over hot water, beat the yolks of the eggs to a light froth, and whip the softened chocolate into them. Beat the whites of the eggs stiffly, adding the salt, then fold into the chocolate mixture. Line sherbet glasses with lady fingers and pour in the cream. Set away in the refrigerator for several hours before serving. For an added touch, top each glass with whipped cream. This makes six servings.

COCOA ROLL

Cocoa Roll

3 tablespoonfuls Hershey's Cocoa . . . 5 eggs . . . 1 cupful powdered sugar . . . 3 teaspoonfuls flour . . . dash of salt . . . ¼ teaspoonful vanilla.

Separate the yolks and whites of the eggs and beat both very stiff. To the whites of the eggs add the sugar, cocoa, flour and salt sifted together, then fold in the yolks, spread in a shallow baking pan which has been well greased and bake in a hot oven (400 degrees) 10 minutes. Turn out on a cloth sprinkled with flour and roll up at once. Wrap in a damp towel and leave to cool. Then unroll and spread with sweetened whipped cream. Roll up again and serve in slices with fudge sauce, ice cream or whipped cream.

Cocoa Creole

2 eggs . . . 1 pint milk . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ¾ cupful sugar . . . 1 tablespoonful gelatine . . . ½ teaspoonful vanilla . . . 2 tablespoonfuls water.

Melt ¼ cupful of sugar to a bright brown in a heavy skillet, adding no water, then pour in the milk and stir till the sugar is well dissolved. Then add the rest of the sugar and the cocoa or chocolate softened over boiling water. Beat the eggs to a light froth and pour the hot mixture over them. Soften the gelatine in the cold water, add to the hot liquid with the vanilla and leave to cool, then beat to a creamy fluff and turn into sherbet glasses. Chill and serve with cream.

Chocolate Almond Dessert

1 pint whipping cream . . . ½ pint milk . . . 4 egg yolks . . . ¾ cupful sugar . . . 1 tablespoonful gelatine . . . ½ teaspoonful vanilla . . . ¼ teaspoonful almond . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate.

Break the chocolate into small pieces and place in a double boiler over hot water, adding the sugar to it. Cocoa may be added with the sugar to the milk. Soften the gelatine in ¼ cupful of cold water. When the chocolate is soft, add the milk to it, and when at scalding point pour over the well-beaten eggs. Remove from the fire and add the gelatine, vanilla and almond flavoring. Stir till the gelatine is thoroughly dissolved, then strain and cool. Whip the cream very stiff and fold into the chocolate mixture when just at the point of congealing. Pour into molds and set aside to chill. Unmold, garnish with blanched almonds and serve with chocolate almond sauce.

For this sauce boil together ¾ cupful of sugar and 1 cupful of water with 2 tablespoonfuls of Hershey's Chocolate Syrup until as thick as maple syrup. Chill and flavor delicately with vanilla and almond extract. Serve cold.

Chocolate Roll Dessert

3 eggs . . . 1 cupful granulated sugar . . . 4 tablespoonfuls cold water . . . 1 cupful flour, omitting 2 tablespoonfuls . . . 1 tablespoonful melted butter . . . 2 tablespoonfuls Hershey's Cocoa . . . ¼ teaspoonful salt . . . 1 teaspoonful baking powder.

Beat the eggs and sugar together to a light, thick foam, add cold water and beat again very hard. Sift flour, cocoa, salt and baking powder together and add to the egg and sugar mixture. Then fold in melted butter and spread in a well-greased rectangular pan. Bake in a moderate oven about 15 minutes. Turn out on a damp cloth, trim edges and spread quickly with filling. Roll up and wrap in cloth till cool. Serve sliced and topped with powdered sugar.

Filling

¾ cupful milk . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . 1 tablespoonful cornstarch . . . 1 tablespoonful sugar . . . 1 egg . . . ¼ teaspoonful vanilla.

Mix the milk, cornstarch, chocolate syrup and sugar together and bring to boiling point over hot water. Cook till thick and fold in the well-beaten egg. Cook a moment longer and flavor with vanilla.

Cocoa Patties

Make flaky pastry and cover outside of small patty pans which have been well greased, prick in several places and bake in hot oven. Remove from pans and fill with cocoa cream filling. *Recipe on page 75.*

Cocoa Delicate Dessert

4 tablespoonfuls Hershey's Cocoa . . . ¼ cupful cold water . . . 1 cupful cream . . . 1 cupful milk . . . 1 tablespoonful gelatine . . . ¾ cupful sugar . . . 2 egg yolks . . . 1 teaspoonful vanilla . . . ¼ teaspoonful almond extract.

Dissolve the cocoa in the cold water, then cook till thick, stir in the sugar and milk, also the gelatine softened in cold water then dissolved over hot water; pour over the well-beaten yolks of the eggs, and cook over hot water 3 minutes; cool, flavor with the vanilla and almond, and stir frequently while cooling. When the mixture begins to stiffen, fold in the cream beaten to a stiff froth. Pile in sherbet glasses and chill before serving. Garnish with whipped cream or candied fruit.

Sweet Chocolate Macaroon Dessert

¼ pound (1 cake) Hershey's Milk Chocolate . . . 1 cupful rich milk . . . 1 cupful cream . . . 1 tablespoonful gelatine . . . ¼ cupful cold water . . . 6 macaroons . . . ½ teaspoonful vanilla.

Soften the gelatine in cold water and set over boiling water to dissolve. Soften the chocolate over hot water and add to the milk with the macaroons crushed coarsely. Add the gelatine and cool. When almost on the point of congealing, fold in the cream stiffly whipped and the vanilla. Turn into sherbet glasses and chill for an hour before serving.

Chocolate Apples

6 medium-sized apples . . . 2 bars Hershey's Milk Chocolate . . . 1½ cups sugar.

Core the apples and peel them half way down. Make a syrup of 1 cupful of sugar and 1 of water; cook 5 minutes, then add the apples; cover and simmer till tender, but not broken. Remove to a baking pan, break the sweet milk chocolate in pieces and fill the cavities in the apples. Sprinkle with sugar and pour the syrup around them. Bake in a hot oven until nicely glazed.

Cocoa Charlotte

2 tablespoonfuls Hershey's Cocoa . . . 1 tablespoonful gelatine . . . 2 cupfuls whipped cream . . . ½ cupful powdered sugar . . . ½ cupful water . . . 1 teaspoonful vanilla . . . lady fingers.

Soften the gelatine in the cold water, then dissolve over hot water, add the cocoa and stir till well dissolved, then add sugar, cool and fold into the whipped cream. Flavor with the vanilla. Line a serving dish with the halved lady fingers, fill with the cream, chill and serve.

Eggless Chocolate Cream

2 tablespoonfuls sugar . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . 1 tablespoonful water . . . 1 cupful hot milk . . . 1 tablespoonful gelatine . . . 1 cupful cold milk . . . ¾ cupful sugar . . . ½ pint heavy cream.

Soak the gelatine in the cold milk. Dissolve the chocolate or cocoa in the water, adding two tablespoonfuls of sugar and cook over hot water till smooth and shining. Add the hot milk and bring to boiling point, then add the gelatine and the cold milk with ¾ cupful of sugar, turn into a large bowl and, as it cools, beat the mixture to a stiff froth. When almost on the point of congealing, turn in the cream, which has been whipped solid. Beat lightly and arrange in tall serving glasses, topping each with a cherry. Add vanilla or almond flavoring, as desired.

Sweet Chocolate Timbales

1 cake Hershey's Milk Chocolate . . . ¼ cupful granulated sugar . . . grated rind one orange . . . grated rind ½ lemon . . . 1½ cupfuls milk . . . 3 eggs . . . 1 tablespoonful gelatine.

Break the chocolate into bits and add to the sugar, grated peels and milk; cook over hot water till chocolate is dissolved, then pour over the beaten yolks of eggs and simmer over hot water till slightly thickened. Do not let the mixture boil or it will curdle. Dissolve the gelatine in ¼ cupful cold water and stir into the hot mixture, remove from the fire and fold in the whites of the eggs beaten to a very stiff froth. Turn into timbale molds (these are individual molds higher than the ordinary mold) and set away to chill. Turn out and serve garnished with whipped cream or fruit.

Creole Cream

1 tablespoonful gelatine . . . 3 cupfuls milk . . . ½ cupful sugar . . . 3 eggs . . . ¼ pound (1 cake) Hershey's Milk Chocolate . . . ¼ teaspoonful salt . . . 1 teaspoonful vanilla.

Soften the gelatine in the milk and add the chocolate broken into small pieces, then place over boiling water and add the sugar and salt. Beat the egg yolks very light and pour the hot milk over them, return to the fire and cook over hot water just long enough to thicken slightly. Beat the egg whites very stiff and pour the hot chocolate custard over them, beating well; add vanilla and pour into one large mold or in individual molds. Chill for several hours, serve with whipped or plain cream and garnish with cherries or halved nut meats.

Chocolate Fritters

1 cupful flour . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . 3 tablespoonfuls powdered sugar . . . ½ cupful milk . . . 1 egg . . . dash of salt . . . 2 teaspoonfuls baking powder.

Mix and sift flour, sugar, baking powder and salt, add the milk and chocolate syrup to the well-beaten egg, combine mixtures, beat well, and drop from the end of a spoon into very hot fat. Cook 3 to 5 minutes, drain on paper and serve hot for luncheon with powdered sugar or with a sauce for a dinner dessert.

Chocolate Marshmallow Whip

1 tablespoonful gelatine . . . ½ cupful water . . . 2 cupfuls milk . . . ¼ cupful sugar . . . ¼ cupful Hershey's Chocolate Syrup . . . ¼ pound marshmallows, halved . . . ¼ cupful pecan meats, chopped . . . ½ teaspoonful vanilla.

Soften the gelatine in the water, heat the milk over boiling water and add the gelatine, then the sugar and chocolate syrup. Stir well till the gelatine is thoroughly dissolved, remove from the fire, add vanilla, marshmallows and nut meats and beat until the mixture begins to congeal. Turn into tall, slender glasses and top with cherries. Chill well before serving.

Cocoa Tapioca Cream

3 cupfuls milk . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 3 tablespoonfuls sugar . . . 4 tablespoonfuls tapioca . . . ½ teaspoonful salt . . . ½ teaspoonful vanilla . . . whipping cream.

Soak tapioca, if not the quick-cooking kind, till soft. Bring milk to boiling point, add sugar, salt, chocolate syrup and stir in tapioca; cook over boiling water till clear and well done. Cool, add vanilla and pour into serving dishes. Chill and top with whipped cream sweetened and flavored with Hershey's Chocolate Syrup, using latter in proportion of 1 tablespoonful to a cup of the cream after whipping.

The factory in which HERSH

Approximately 400,000 pounds of cocoa beans, 60,000 or more gallons of milk and three cars of sugar are used daily.

The factory occupies 60 acres of floor space and employs 2,000 people.

The daily output of choc products totals 625,000 po

Chocolate Products are made

Thirty to fifty carloads of chocolate products are shipped daily.

It requires 12,000 horsepower to drive the machinery in the factory. There are 2,000 motors in use.

Capacity of longitudinal machines is 2,500,000 pounds of chocolate. It requires 100 to 150 hours to finish chocolate in these machines.

Hot Breads, Scones, Waffles, etc.

TIME was, and not so long ago, when cocoa and chocolate were regarded merely as accessories—they suggested a finish to a cake or a dessert—ingredients for the candy maker—now, how different. These two popular products are recognized not alone for their delicacy of flavor or their appeal to the palate, but as real foods, as valuable adjuncts to the diet. And, this being so, their addition to many foods to which hitherto they have been strangers is now recommended.

And so it is that cocoa and chocolate waffles, scones, biscuits and other hot breads have become welcome additions to the luncheon, the supper or the afternoon tea table. And how tempting they are, too, and how easy to make—and what a magic touch they lend a simple repast!

Date-Nut-Cocoa Bread

2 cupfuls hot cooked cereal (any kind) . . . ½ cupful brown sugar . . . 1 cupful each dates and nut meats, cut in small pieces . . . 2 tablespoonfuls butter . . . 1 yeast cake . . . ½ cupful Hershey's Cocoa . . . flour to knead . . . ½ teaspoonful salt.

Soak the yeast cake in lukewarm water 10 minutes. Add the sugar, butter, nut meats, dates and salt to the hot cereal. Sift the flour and cocoa together. Add a portion of this to the cereal and beat well. When cooled to lukewarm, add the yeast and beat again. Cover with a cloth and leave to rise. When very light, knead in the rest of the cocoa and flour as required. Make into two loaves, let rise again and bake in a moderate oven about 45 minutes. Brush over with butter while still hot.

Party Nut Bread

4 to 6 tablespoonfuls Hershey's Chocolate Syrup . . . 2 tablespoonfuls melted butter . . . 1¼ cupfuls milk . . . 1 egg . . . 2½ cupfuls flour . . . 3 teaspoonfuls baking powder . . . ½ teaspoonful salt . . . 3 tablespoonfuls brown sugar . . . ¾ cupful chopped nut meats.

Combine milk, chocolate syrup and well-beaten egg, mix all the dry ingredients, sifting flour, salt and baking powder together, add the liquids, fold in the hot melted butter and the nut meats slightly floured. Bake in a well-greased bread pan in a moderate oven about 55 minutes. When finished, brush over with melted butter. Slice when cold.

For special occasions, spread thin slices with softened butter, then with orange marmalade or raspberry jam and put together like sandwiches.

COCOA HEALTH MUFFINS

Cocoa Health Muffins

1 tablespoonful Hershey's Cocoa . . . 1 cupful flour . . . ½ teaspoonful salt . . . ½ teaspoonful soda . . . 1 teaspoonful baking powder . . . 1 cupful bran . . . ½ cupful sugar . . . 1 egg . . . 1 cupful sour cream.

Sift cocoa, flour, salt, soda and baking powder together, add the bran and sugar, beat the egg well and add it to the sour cream. Whip for a few moments and turn into the dry ingredients. Bake in small, well-buttered muffin pans in a rather hot oven. Serve hot for luncheon or afternoon tea.

Cocoa Orange Muffins

¼ cupful butter . . . ¼ cupful sugar . . . ½ teaspoonful salt . . . 3 tablespoonfuls Hershey's Cocoa . . . 3 teaspoonfuls baking powder . . . 1 tablespoonful grated orange peel . . . 1 egg . . . ¾ cupful milk . . . 2 cupfuls flour.

Sift flour, salt, cocoa and baking powder together. Cream butter and sugar, beat the egg, mix all the ingredients together, adding a tablespoonful more of milk if required. Half fill buttered muffin pans, scatter the orange peel over the tops of the muffins and bake in a hot oven.

Cocoa Muffins

2 cupfuls flour . . . 3 teaspoonfuls baking powder . . . 1 teaspoonful sugar . . . ½ teaspoonful salt . . . 1 egg . . . 3 tablespoonfuls melted shortening . . . 1 cupful milk . . . 3 tablespoonfuls Hershey's Chocolate Syrup.

Sift together the flour, baking powder, sugar and salt, beat the egg and add it to the milk and the chocolate syrup. Whip in the melted shortening and combine mixtures. Beat well, drop into buttered muffin tins and bake in a hot oven 15 to 20 minutes.

Cocoa Bran Muffins

2 cupfuls bran . . . ¾ cupful flour . . . ¼ cupful Hershey's Cocoa . . . ½ teaspoonful salt . . . 2 eggs . . . 1 scant teaspoonful soda . . . ½ cupful molasses . . . 1½ cupfuls milk . . . 1 tablespoonful melted shortening.

Mix dry ingredients all together, add molasses, milk, well-beaten eggs and melted shortening, pour into well-greased muffin pans and bake 25 minutes in moderate oven. Serve hot for supper or luncheon.

Cocoa Nut Bread

3 cupfuls flour . . . 3 tablespoonfuls Hershey's Cocoa . . . ½ teaspoonful salt . . . ½ cupful chopped nut meats . . . ½ cupful chopped seeded raisins . . . 5 teaspoonfuls baking powder . . . 4 tablespoonfuls white syrup or honey . . . 1 cupful milk.

Sift together the cocoa, flour, salt and baking powder. Mix the syrup or honey with the milk and mix all the ingredients together. Turn into a greased bread pan and brush the top with milk. Let stand 10 minutes, then bake in a moderate oven 40 to 50 minutes. When finished and still hot, brush the surface with melted butter.

Pecan Cocoa Muffins

1¾ cupfuls flour . . . 4 teaspoonfuls baking powder . . . 1 teaspoonfu salt . . . ¼ cupful sugar . . . ¼ cupful Hershey's Cocoa . . . 1 egg . . . 1 cupful milk . . . 1/3 cupful melted butter . . . ¾ cupful chopped pecan meats.

Sift all the dry ingredients together and combine the rest of the ingredients in the usual manner. Turn the batter into little paper cups and place a halved pecan on each. Bake about 20 minutes in a hot oven. Serve hot.

Cocoa Scones

1 teaspoonful salt . . . 2 tablespoonfuls Hershey's Cocoa . . . 2 cupfuls flour . . . 4 teaspoonfuls baking powder . . . 2 tablespoonfuls sugar . . . 2 tablespoonfuls shortening — butter or lard . . . ¾ cupful milk . . . 1 egg.

Sift flour, baking powder, salt and cocoa together, add the sugar and rub in the shortening. Then moisten with the milk, to which the well-beaten egg has been added, and roll out in a sheet ½ inch thick. Cut in small rounds, press a halved nut in the top of each, brush over with milk and bake in a hot oven about 10 minutes. Serve hot for tea or luncheon.

For variety, omit the nut meats and sprinkle a little cinnamon on each scone before baking.

Cocoa Cinnamon Toast

6 slices stale bread . . . 8 tablespoonfuls granulated sugar . . . 1 tablespoonful Hershey's Cocoa . . . 1 teaspoonful cinnamon . . . butter.

Trim the crusts from the bread and toast evenly. Spread generously with butter, then sprinkle with the sugar, cocoa and cinnamon well mixed. Serve hot.

CHOCOLATE DESSERT WAFFLES

Chocolate Dessert Waffles

4 tablespoonfuls butter . . . 1¼ cupfuls milk . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 4 tablespoonfuls sugar . . . 2 eggs . . . 2 cupfuls pastry flour . . . 3 teaspoonfuls baking powder . . . ½ teaspoonful salt.

Cream the butter and sugar together, sift the flour, baking powder and salt, beat the yolks of the eggs well and mix with the milk and chocolate syrup. Combine all the ingredients and beat well, then fold in the stiffly whipped whites of the eggs. If baked on a well-heated electric waffle mold, no greasing will be required. If on an ordinary waffle iron, use but 2 tablespoonfuls of butter in the batter and grease the heated waffle iron lightly. These waffles are delicious served hot from the mold with vanilla ice cream.

Chocolate Tea Cake

½ cupful soft butter . . . 1 cupful sugar . . . ¾ cupful thin, sour cream . . . 1 egg . . . 2 cupfuls flour . . . ½ teaspoonful soda . . . 1 teaspoonful baking powder . . . 1½ tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ teaspoonful salt.

Melt the chocolate over hot water, cream butter and sugar, sift flour, soda, baking powder and salt together, combine all the ingredients, pour into greased, shallow pan and bake in moderate oven. Cut in squares, split, butter and serve hot. If cocoa is used, add to dry ingredients.

Cocoa Brown Bread

1 cupful rye meal . . . 1 cupful cornmeal . . . 1 cupful graham flour . . . 3 tablespoonfuls Hershey's Cocoa . . . 2¼ cupfuls sour milk . . . 1 teaspoonful soda . . . 2 teaspoonfuls baking powder . . . ¾ cupful molasses . . . 1 teaspoonful salt . . . 1 cupful chopped, pitted dates or chopped nuts.

Mix and sift all the dry ingredients, add the milk to the molasses, then combine mixtures and stir in the dates or nuts. Turn into a well-buttered mold, cover tightly and steam 3 to 4 hours. This bread makes delightful sandwiches sliced very thin when cold and spread with a paste of cream cheese and orange marmalade.

Cocoa Dainty Biscuits

2 cupfuls flour . . . 5 teaspoonfuls baking powder . . . ¼ cupful sugar . . . ½ cupful Hershey's Cocoa . . . 1 teaspoonful salt . . . 5 tablespoonfuls butter . . . ¾ cupful milk or more, as required.

Sift the first five ingredients together, then rub in the butter till the mixture resembles coarse meal. Add the milk (more may be required) and roll out in a sheet ¼ inch thick. Cut in tiny rounds, brush with milk and bake in a hot oven. Split and spread with orange or apricot marmalade.

For variety, split the biscuits and put a bit of Hershey's Almond Bar between, return to the oven for a moment until the bar begins to melt. Serve hot.

Chocolate Sandwiches

1 cake Hershey's Milk Chocolate . . . 1 tablespoonful butter . . . ¼ cupful chopped nut meats.

Melt the chocolate over hot water and add the butter, stir to a paste, add the nuts and spread between thin-sliced, buttered whole wheat or white bread.

Orange Cocoa Afternoon Tea Biscuits

1¾ cupfuls pastry flour . . . 4 teaspoonfuls baking powder . . . ¼ cupful Hershey's Cocoa . . . ½ teaspoonful salt . . . 2 tablespoonfuls sugar . . . 3 tablespoonfuls butter . . . 2/3 cupful milk and water mixed.

Sift all the dry ingredients together twice, work in the butter with a knife and add the liquid gradually. Turn out on a floured board, roll and cut in small rounds. Place each biscuit in a paper case and press in the center a piece of loaf sugar which has been soaked in orange juice. Bake in a hot oven and serve hot.

Cocoa Luncheon Bran Bread

1 cupful entire wheat flour . . . 1 cupful white flour . . . 2 cupfuls bran . . . ¼ cupful Hershey's Cocoa . . . ½ teaspoonful salt . . . 1 teaspoonful baking powder . . . 1 teaspoonful soda . . . ½ cupful molasses . . . ¾ cupful hot water . . . 2 cupfuls milk.

Mix and sift the flours, salt, cocoa, baking powder and soda, then add the bran. Beat the milk and hot water into the molasses. Combine the mixture and spread in a well-greased, shallow dripping pan. Bake about 50 minutes in a very moderate oven, cut in squares and serve hot with butter and marmalade.

Chocolate Doughnuts

¼ cupful butter . . . 1 cupful sugar . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . 3 eggs . . . 3 cupfuls flour . . . 3 teaspoonfuls baking powder . . . ½ teaspoonful salt . . . ½ cupful milk.

Cream butter and sugar and add the well-beaten eggs, sift flour, salt and baking powder together, add chocolate syrup to milk, combine all the ingredients, roll out on a floured board, cut in rings and fry in deep fat. When cold, roll in powdered sugar.

COCOA DOUGHNUTS

Cocoa Doughnuts

3 cupfuls pastry flour . . . 1 teaspoonful baking powder . . . ½ teaspoonful soda . . . 3 tablespoonfuls Hershey's Cocoa . . . 1 whole egg . . . 1 egg yolk . . . ½ cupful sugar . . . 1 tablespoonful melted butter . . . ½ cupful hot mashed potatoes . . . sour milk.

Sift the flour, baking powder, cocoa and soda together, beat the eggs light and add the sugar and butter melted; also the mashed potatoes. Mix the ingredients together and add just enough sour milk to make a dough that can be handled easily. Roll lightly and cut into very tiny doughnuts. Fry in hot fat, cool and dredge with powdered sugar.

Spiced Chocolate Syrup Doughnuts

2 cupfuls flour . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 2½ teaspoonfuls baking powder . . . ¼ teaspoonful salt . . . ¼ teaspoonful cinnamon . . . ¼ teaspoonful mace . . . ½ cupful sugar . . . ½ cupful milk . . . 1 egg . . . 1½ tablespoonfuls softened butter.

Sift together the flour, salt, baking powder and spices, cream butter and sugar and beat egg well. Mix the chocolate syrup with milk. Combine ingredients, turn out on floured board and roll out ¼ inch thick; cut in small, dainty rings; fry in deep fat. Drain on paper; sprinkle lightly, when cool, with powdered sugar mixed with a little cinnamon.

Cocoa and Chocolate French Pastries

THERE is nothing more fascinating in cookery than the making of French pastries, and it is surprising how easily the art may be acquired. The recipes which are offered here are for the most alluring of all the delicious sweets, those made of chocolate and cocoa, an assortment of which will prove a most welcome addition to any party or luncheon. They will add, too, a festive touch to a simple home luncheon or dinner.

With chocolate French pastry for dessert, the success of the occasion is assured.

Chocolate Candy-Cake Balls

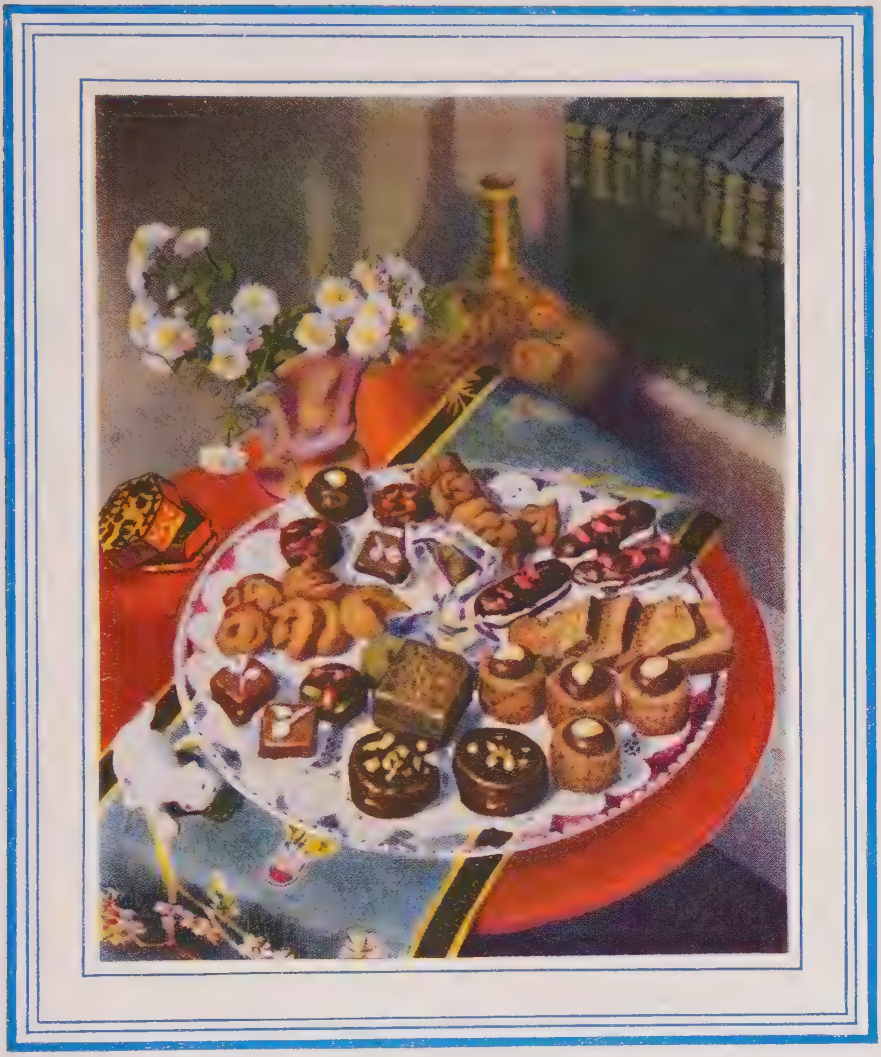
¼ cupful butter . . . 2 eggs . . . 1 cupful sugar . . . 4 level tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ½ cupful milk . . . 1½ cupfuls flour . . . 2 teaspoonfuls baking powder . . . dash cinnamon . . . ½ teaspoonful vanilla.

Cream the butter with half the sugar and beat the egg yolks very light with the other half of the sugar. Melt the chocolate over hot water. Combine the eggs, butter and chocolate, or the cocoa, and beat well, then add the milk alternately with the flour and baking powder sifted together. Beat, add the flavoring and fold in the stiffly whipped whites of eggs. Bake in the smallest-sized round muffin pans, or in paper cases, or in a sheet, afterward cutting this into wee rounds. Ice thickly with fluffy chocolate icing and top each little cake with an almond or Rubyette.

Chocolate Pinks

2 level tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ cupful milk . . . 2 eggs . . . 1 cupful sugar . . . 4 tablespoonfuls butter . . . 1¼ cupfuls flour . . . ½ cupful milk . . . ½ teaspoonful soda . . . ½ teaspoonful vanilla.

Melt the chocolate over hot water, add ½ cupful of milk, or merely add Hershey's Cocoa to the milk, and the well-beaten egg yolks. Cook to a thick, smooth paste, remove from the fire and cool partially. Cream the butter and sugar together and add the chocolate mixture and ½ cupful of milk. Sift the flour and soda together and add to the other ingredients with the vanilla and stiffly beaten egg whites. Bake in very small buttered tins in a moderate oven. Ice with pink icing and scatter Hershey's Almond Bar, cut in neat pieces, on each cake or sprinkle Hershey's Milk Chocolate, grated, over the cakes while the icing is still soft.



ASSORTED FRENCH PASTRIES

Pin Wheels

Make cookie dough after any preferred recipe, roll ⅛ inch thick, sprinkle thickly with Hershey's Milk Chocolate, grated, and roll up like a jelly roll. Cut into thin slices with a sharp knife and arrange like cookies in a buttered baking pan. Bake in a moderate oven.

Chocolate Squares

Bake a chocolate cake in a shallow pan, cool and cut in squares 1½ inches across. Put together with apricot jam or any tart jelly, then cover each little cake with chocolate icing. Before this is dry, dust the tops with Hershey's Cocoa and place blanched almonds in the centers.

Chocolate Puffs

1 cupful water . . . ½ cupful butter or other shortening . . . 1 cupful flour less 1 tablespoonful . . . 2 tablespoonfuls powdered sugar . . . ½ teaspoonful salt . . . 3 eggs . . . 1 ounce Hershey's Baking Chocolate or 2 tablespoonfuls Hershey's Cocoa.

Bring the water to the boiling point and add the shortening, then the flour sifted with the salt, stirring it in all at once. Beat over the fire until the mixture leaves the sides of the saucepan. Remove from the fire and add the melted chocolate or the cocoa and the sugar, stirring it in well. Cool 10 minutes, then add the eggs one at a time, beating the mixture till very smooth and pliable. Drop from the end of a spoon on a greased baking sheet, making the cakes very small and round as possible. Bake in a hot oven 25 to 30 minutes. Cool, split at the side and fill with cocoa whipped cream.

Chocolate Nut Jumbles

½ cupful butter . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful brown sugar . . . 1 egg . . . ½ teaspoonful vanilla . . . ½ cupful sour cream . . . 2 cupfuls flour (about) . . . ¼ teaspoonful soda . . . ½ cupful black walnut meats.

Melt the butter with the syrup, then add the brown sugar and cream together. Stir in the sour cream and the egg well beaten. Sift the flour and soda together, add with the vanilla and chopped nut meats. Stir well and drop on a greased and floured baking tin. Bake in a moderate oven.

Marguerites

Spread butter thins or sweetened round crackers with fudge frosting, top with marshmallows and set in the oven till slightly browned.

Chocolate Midgets

½ cupful butter . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 2 eggs . . . ¾ cupful granulated sugar . . . ¾ cupful flour . . . ¼ teaspoonful baking powder . . . 1 cupful chopped nut meats . . . 1 teaspoonful vanilla.

Melt the butter and mix with the chocolate syrup, set aside till cool. Beat the eggs without separating and add the sugar, then beat again. Sprinkle the flour sifted with the baking powder over the nut meats and mix all the ingredients together, adding the vanilla. Spread in a shallow pan and bake in a moderate oven about 25 minutes.

Icing for Chocolate Midgets

Boiling milk . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful confectioners' sugar.

Mix the sugar and cocoa syrup together and add enough boiling milk to make of the consistency of thick cream. Add a few drops of vanilla and spread on the cake while it is warm. Cut in inch squares.

Chocolate Macaroons

2 egg whites . . . 1 cupful granulated sugar . . . ½ cupful nut meats . . . ½ cupful cocoanut . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1½ cupfuls corn flakes.

Crush the corn flakes lightly, chop the nut meats and cocoanut rather fine. Beat the eggs to a stiff froth, add the sugar and beat again until the mixture will hold its shape, then add the corn flakes and chocolate syrup. Drop on greased and floured tins and bake in a very slow oven 45 to 55 minutes. If desired, a dash of cinnamon or ½ teaspoonful of vanilla may be added.

Chocolate Date and Nut Sticks

2 eggs . . . ½ cupful sugar . . . ½ cupful walnut meats . . . ½ cupful dates, chopped . . . ½ cupful flour . . . 1 teaspoonful baking powder . . . 1 teaspoonful vanilla . . . 2 tablespoonfuls Hershey's Chocolate Syrup.

Beat the eggs thoroughly and gradually beat in the sugar. Sift the flour and baking powder and add to the egg and sugar mixture, also the vanilla and chocolate syrup. Then add the walnut meats and dates, which have been chopped into small pieces. Beat all together and spread in an oblong, shallow pan. Bake slowly in a moderate oven. When the cake has cooled, cut in 1-inch strips and roll in powdered sugar. These cakes are delicious when covered with the quick chocolate icing and garnished with nuts or small pieces of maraschino cherries.

Chocolate Circles

Make a sponge cake and bake in a shallow pan, cut in rounds and put together with fudge filling, then ice the entire cake with a white, pink or yellow icing and decorate with Hershey's Milk Chocolate softened over hot water, mixed to a paste with a little butter and pressed in scrolls through a pastry tube.

Petit Gateaux

Make cream puffs in the usual way, but very small. When baked, make a small opening in the sides and fill with fudge frosting, then ice over the top with white icing and sprinkle with Hershey's Cocoa or Hershey's Baking Chocolate, grated.

Chocolate Fingers

Split lady fingers through the centers and put together with icing or jelly. Then ice all over with Hershey's Cocoa or chocolate icing, decorate with chopped nut meats arranged in a line down the centers of the cakes.

Sandwiches

Roll flaky pastry ¼ inch thick and cut in strips, longer than wide. Prick with a fork and brush over with egg yolks beaten with a little milk. Bake in a very hot oven. Put together in threes with jelly or any preferred icing, cover the tops with melted Hershey's Milk Chocolate, sprinkling a little grated cocoanut over the cakes while chocolate is soft.

Surprises

Spread macaroons with white icing and put together in pairs, frost all over with chocolate icing and, while soft, dust with Hershey's Cocoa. Garnish with chopped citron and candied cherries.

Cocoa and Chocolate Ice Cream and Sauces

ICE CREAM for dessert! Chocolate ice cream! Chocolate ice cream with hot cocoa sauce—could anything be more thrilling? Chocolate ice cream is perhaps the most beloved of all frozen desserts, unless it be vanilla ice cream with a rich hot cocoa sauce, and it is so easy to serve this popular dessert, which is also valuable from a nutritional standpoint, for the sauce is so quickly made and the ice cream may be supplied from the nearest confectionery shop or drug store.

Herein are presented many recipes for tempting frozen desserts, many others for luscious sauces, which may very fittingly accompany the ices and creams, but which are quite as appropriate with many other desserts, to which they will often add just the final exquisite touch that was needed to make them perfect.

Chocolate Syrup Junket Ice Cream

1 pint milk . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1 junket tablet . . . 1 cupful cream . . . ¼ to ½ cupful sugar . . . few drops vanilla.

Mix the milk, chocolate syrup and sugar and heat just to lukewarm over hot water. Dissolve the junket tablet in a tablespoonful of cold water and add to the milk mixture with the vanilla. Turn into the freezing can and let stand in a moderately warm place, not on the fire, however, till thick, then fold in the cream, stiffly whipped, and freeze. If a sauce is desired, simply use Hershey's Chocolate Syrup as it comes from the can or heat over boiling water if a hot sauce is desired.

Chocolate Syrup Ice Cream

1 quart thin cream . . . 1 cupful milk . . . 1 can Hershey's Chocolate Syrup . . . ¼ cupful granulated sugar . . . 1½ teaspoonfuls vanilla.

Heat the milk and mix with the chocolate syrup and sugar, stir till well dissolved, cool and add to the cream with the vanilla. Turn into the can of the freezer and freeze in the usual way.

Cocoa Frappe

Make cocoa in the usual way, half freeze, serve in tall, slender glasses or in sherbet glasses, topped with whipped cream and a few macaroon crumbs.

COUPE CHOCOLATE

Coupe Chocolate

In the bottom of tall glasses place a tablespoonful of chocolate ice cream. Over this arrange whipped cream sweetened and flavored with orange juice and mixed with a few chopped candied cherries. Over this place another spoonful of chocolate ice cream, top with plain whipped cream, slightly sweetened and dusted with cocoa.

French Chocolate Ice Cream

2 cupfuls milk . . . ½ cupful sugar . . . 2 tablespoonfuls flour . . . 3 tablespoonfuls Hershey's Cocoa . . . 2 eggs . . . dash of salt . . . 1 teaspoonful vanilla.

Sift flour, sugar, salt and cocoa together and add a little of the milk with the well-beaten yolks of the eggs. Scald the rest of the milk and add the cocoa mixture to it, stirring well. When thick and smooth, remove from the fire and fold in the egg whites, stiffly beaten, and vanilla. Cool and freeze. Serve in sherbet glasses with a garnish of preserved ginger cut in small pieces or with whipped cream.

Milk Chocolate Ice Cream

Prepare a quart of vanilla ice cream and freeze as usual. Remove the dasher and work in one cake of Hershey's Milk Chocolate or Hershey's Almond Bar, broken in small pieces. Pack in ice and salt for 2 hours before serving.

Chocolate Mint Ice Cream

2 ounces Hershey's Milk Chocolate . . . 1 pint milk . . . 2 eggs . . . ¾ cupful sugar . . . 1 pint cream . . . 1 teaspoonful vanilla . . . 4 drops oil of peppermint.

Add the chocolate, broken into small pieces, to the cold milk and place in double boiler to heat. Beat the eggs with the sugar, pour the boiling liquid over them and add the cream and a dash of salt. Cool and stir in the vanilla and peppermint. Strain and freeze.

Marbled Ice Cream

1 cupful cream . . . 1 quart milk . . . ½ cupful sugar . . . 1 junket tablet . . . 1 tablespoonful vanilla . . . 1 can Hershey's Chocolate Syrup.

Add the cream to the milk and heat until just tepid, then add the sugar and junket tablet dissolved in a tablespoonful of cold water. Stir in the vanilla and leave in a moderately warm place until thick. Set away to chill, then freeze as usual. When well frozen, open the can and pour in the chocolate syrup. Work it into the frozen cream about half way down the can. Repack and leave for 2 or 3 hours. Turn out and serve on a cold platter with a garnish of fresh fruit, whipped cream or preserved apricots.

Chocolate Whipped Cream

1 cupful heavy cream . . . 2 tablespoonfuls Hershey's Chocolate Syrup.

Chill the cream thoroughly and whip with a rotary egg beater until stiff enough to stand alone. Then gradually fold in the chocolate syrup. Use as a sauce on sponge cake or any light, delicate dessert. No sugar is required, as the cocoa syrup will sweeten the cream sufficiently.

Chocolate Parfait

2 eggs . . . 2 ounces Hershey's Baking Chocolate or 4 tablespoonfuls Hershey's Chocolate Syrup . . . 2 cupfuls milk . . . ½ tablespoonful gelatine . . . 2/3 cupful sugar . . . 1½ cupfuls heavy cream . . . 1½ teaspoonfuls vanilla.

Soften the gelatine in 1 cupful of cold milk, scald the other cupful of milk in the double boiler and add the chocolate syrup or the chocolate melted over boiling water with 1/3 cupful of sugar. Beat the egg yolks with the rest of the sugar and add to the hot liquid, cook for a moment to set the egg and add the softened gelatine. Strain and chill and add stiffly beaten egg whites. When beginning to thicken, fold in the cream whipped solidly. Flavor with vanilla, turn into a mold, cover with waxed paper and pack in ice and salt or freeze in the pans of the electric refrigerator.

Frozen Chocolate Meringue

1 pint milk . . . 3 tablespoonfuls Hershey's Cocoa . . . or 1½ ounces Hershey's Baking Chocolate, broken . . . 1 tablespoonful flour . . . 2 eggs . . . 6 tablespoonfuls sugar . . . ½ pint whipped cream . . . 1 teaspoonful vanilla . . . 1 cupful kisses or macaroons.

Scald the milk in the double boiler, adding the chocolate, broken in small pieces, or the cocoa. Blend the flour with a little cold milk and stir into the hot milk. Cook till thick, then add the eggs beaten with the sugar. Cook only for a second, then remove from the fire, cool and add whipped cream and vanilla. Turn into the freezer and freeze slowly. When half finished, add a cupful of crushed macaroons or kisses.

FROZEN CHOCOLATE PUDDING

Frozen Chocolate Pudding

2 cupfuls milk . . . 4 tablespoonfuls Hershey's Cocoa . . . 1 cupful sugar . . . 3 eggs . . . 2 cupfuls whipping cream . . . ½ cupful shredded candied fruit . . . ¼ cupful sultana raisins . . . ¼ cupful blanched and shredded almonds . . . dash of salt . . . 1½ teaspoonfuls vanilla.

Make a custard of the milk, egg yolks, sugar, cocoa and salt, cook till slightly thickened, strain, cool and add the fruits, nuts, cream lightly whipped and the egg whites beaten stiff. Mix all well, add the vanilla and freeze. Serve with hot chocolate sauce.

Frozen Chocolate Rice Pudding

1 pint milk . . . 1 cupful boiled rice . . . 1 pint cream . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ½ pound dates . . . 3 eggs . . . 1 teaspoonful vanilla . . . ¾ cupful sugar . . . dash of salt.

Melt the chocolate over boiling water, add the sugar, salt, milk and eggs well beaten. If cocoa is used, add it to the other ingredients. Cook for a moment, then strain through a fine sieve and add the rice, dates, vanilla and cream. Cool and freeze.

Sicilian Mousse

1 pint whipping cream . . . ½ cupful confectioners' sugar . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . ¼ cupful chopped pecan meats . . . 1 teaspoonful vanilla.

Whip the cream and add the sugar, then the chocolate syrup, nut meats and vanilla. Pack in a mold or in the pans of the electric refrigerator. Freeze until well frozen, turn out and sprinkle with Hershey's Milk Chocolate grated over each portion.

Cocoa Mousse

4 tablespoonfuls Hershey's Cocoa . . . ½ cupful powdered sugar . . . 1 cupful cream, whipped . . . 1 tablespoonful gelatine . . . ¼ cupful hot water . . . ¾ cupful granulated sugar . . . 1½ pints thin cream . . . 1 teaspoonful vanilla.

Dissolve the cocoa, powdered sugar and gelatine (which has been softened in a little cold water) in the hot water, stirring over boiling water till well dissolved, then add to the thin cream and beat with the egg beater, gradually whipping in the granulated sugar and the vanilla. When the mixture begins to thicken slightly, fold in the whipped cream and pack in ice and salt for 3 to 4 hours. Serve with hot or cold cocoa sauce.

Clear Cocoa Sauce

1½ cupfuls hot water . . . 1 tablespoonful cornstarch . . . ¼ cupful sugar . . . 1 tablespoonful butter . . . 1 teaspoonful vanilla . . . ¼ cupful Hershey's Cocoa . . . dash salt.

Mix together the cocoa, cornstarch, sugar and salt, pour the hot water over the mixture and cook over boiling water till thick and smooth. Add the butter and vanilla and serve hot with any desired pudding or ice cream.

Chocolate Caramel Sauce

1 cupful brown sugar . . . 3 tablespoonfuls water . . . 1 tablespoonful butter . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1 teaspoonful cornstarch . . . 1 cupful boiling water . . . ½ teaspoonful vanilla . . . dash salt.

Cook the sugar and salt with 3 tablespoonfuls of water to a light caramel brown, add the chocolate syrup, then the butter and cornstarch mixed to a paste, the boiling water and the vanilla. Cook over boiling water till thick. Serve with cottage pudding or any hot dessert. This sauce is very nice with ice cream.

Hot Chocolate Sauce

(For Rice, Bread or Other Simple Puddings)

3 tablespoonfuls Hershey's Cocoa or 1½ ounces Hershey's Baking Chocolate . . . 1 cupful sugar . . . ½ cupful hot water . . . dash of cream of tartar . . . dash of salt . . . ½ teaspoonful vanilla.

Melt the chocolate over hot water and add the sugar and water to it, stir till smooth, or blend the cocoa with the sugar, add the cream of tartar, salt and vanilla. Cook till about as thick as maple syrup.

Cocoa Whipped Cream Sauce

1 cupful heavy cream . . . ¼ teaspoonful vanilla extract . . . 2 tablespoonfuls Hershey's Cocoa.

Whip the cream solidly and add the cocoa, mixed with the vanilla, gradually. Set away in a very cold place until ready to serve. Use for filling between layers of sponge cake or as a sauce for chocolate blancmange, ice creams or other desserts.

Chocolate Fudge Sauce

4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ¾ cupful boiling water . . . ¾ cupful granulated sugar . . . 1 teaspoonful cornstarch . . . ½ teaspoonful vanilla.

Cut the chocolate into small pieces, add to ¼ cupful of sugar and ¼ cupful water, or add the cocoa to the water and sugar, bring to the boiling point and cook to a smooth paste. Mix the rest of the sugar and the cornstarch to a paste with a little cold water. Add ½ cupful of boiling water to the chocolate mixture, stir in the sugar and cornstarch and boil 5 minutes. Add vanilla and serve on ice cream, blanc-mange, custard, cottage pudding, etc.

Fudge Sauce

1½ cupfuls brown sugar . . . 1 tablespoonful butter . . . 1 cupful milk . . . 1 teaspoonful vanilla . . . 4 tablespoonfuls Hershey's Cocoa.

Mix cocoa to a paste with part of the milk, add the butter, sugar and rest of the milk and cook until creamy and thick. Remove from the fire, beat for a few moments, add vanilla and serve at once.

For variety, tear 6 marshmallows into small pieces and add while beating the sauce, or a dozen chopped pecan meats may be used, as preferred.

Chocolate Sauce

½ cupful milk . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . ½ cupful confectioners' sugar . . . 1 teaspoonful vanilla.

Heat the milk to boiling in a double boiler, add the chocolate syrup, sugar and vanilla. Cook over hot water 10 to 15 minutes, stirring frequently. Serve hot on rice or bread pudding or cold on ice cream.

Chocolate Syrup Hard Sauce

2 tablespoonfuls butter . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . confectioners' sugar (for a darker sauce use brown sugar) . . . ½ teaspoonful vanilla . . . dash of salt.

Cream the butter well, adding the chocolate syrup gradually. When well blended, begin stirring in the sugar, working in a sufficient quantity to make of the desired consistency. Add the salt and flavor with vanilla. Set in a cool place till served.

Chocolate Butter Sauce

¼ cupful sugar . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . 2 tablespoonfuls butter . . . ½ cupful boiling water . . . dash salt . . . dash cinnamon.

Melt the chocolate over hot water, add the butter and stir well, then pour in the boiling water, stirring all the time, and the sugar. If cocoa is used, add it to the butter and water. Cook gently for a few minutes, adding a dash each of salt and cinnamon. Serve on little hot cakes for dessert and, for a special touch, top with whipped cream.

Sundae Sauce

2 tablespoonfuls Hershey's Cocoa . . . 1 teaspoonful vanilla . . . 1 cupful water . . . 1 cupful sugar.

Make a paste of the cocoa and a portion of the water, add the rest of the water and bring to boiling point. Cook 5 minutes, stirring frequently. Add the sugar and boil 2 or 3 minutes, remove from fire, cool and add vanilla.

This sauce may be used in making cocoa sundaes, iced cocoa and for serving with ice cream and delicate desserts.

Chocolate Marshmallow Sauce

(For Ice Cream)

2 cupfuls sugar . . . 1 cupful boiling water . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ½ cupful shredded fresh marshmallows . . . 1 teaspoonful vanilla.

Cook sugar and water to the thread stage, cool and stir in the chocolate melted over hot water, or the cocoa, the marshmallows and vanilla. Beat till thick, set over hot (not boiling) water to keep liquid and serve with ice cream.

Chocolate Almond Ice Cream Sauce

Crush Hershey's Chocolate Almond Bars very fine and sprinkle over any desired ice cream.

Chocolate Almond Whipped Cream Sauce

1 cupful heavy cream . . . 1 bar Hershey's Almond Bar.

Crush the almond bar fine and whip the cream very stiff. Fold in the almond bar and serve on ice cream, blanc-mange or any light dessert. This sauce is also very delicious served with baked apples.

Cocoa Chocolate Sauce

½ cupful cream . . . 2 ounces Hershey's Baking Chocolate . . . ¾ cupful sugar . . . 2 tablespoonfuls Hershey's Cocoa . . . ¼ cupful butter.

Melt the butter and chocolate over boiling water, then add the cocoa and sugar and cook for 5 minutes. Stir in the cream and simmer till well blended. Serve hot or cold.

Cocoa and Chocolate Beverages

EVERY child, we are told, should have its quart of milk a day, every adult at least a pint, but sometimes, indeed quite frequently, it is not an easy matter to induce either child or grown-up to take his quota of milk. Fortunately, chocolate and cocoa are decidedly popular articles of food and, added to milk, increase not only its appetite appeal but its nutritional qualities.

Cocoa and chocolate are easily made into tempting drinks, either hot, cold or iced.

Five o'Clock Whipped Chocolate

Prepare the chocolate in the usual way, but, before removing from the fire, whip it with a rotary beater until foamy. Then a tablespoonful or two of whipped cream or marshmallow whip may be beaten into it. Flavor with a few drops of vanilla or a dash of cinnamon. Beating the chocolate prevents the formation of a skin over the surface, caused by the coagulation of particles of albumen during the scalding process. Beating also adds greatly to the smoothness of the drink.

Milled Chocolate

Milled Chocolate is very much liked in South America, Mexico and the southwestern part of the United States. It is merely a very thick preparation of chocolate, sugar and milk, whipped with a special beater, which is placed in the chocolate and twirled between the palms of the hands until the whole beverage is frothy and very smooth.

Luncheon Chocolate

4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 3 tablespoonfuls sugar . . . 1 cupful boiling water . . . 3 cupfuls scalded milk . . . dash of salt.

Cut the chocolate into small pieces, add the sugar and boiling water and stir over hot water until melted. If cocoa is used, add it to the boiling water. Scald the milk, adding a dash of salt, and pour over the chocolate; beat with a rotary beater. Serve with a marshmallow or a spoonful of whipped cream on each cup.

Spanish Chocolate

1 cake Hershey's Milk Chocolate . . . ½ cupful clear black coffee . . . 2½ cupfuls boiling milk . . . whipped cream.

Melt the chocolate over boiling water and add the hot coffee. Stir well, then add the scalded milk. Beat with a rotary egg beater to a heavy froth, pour over crushed ice and top with whipped cream.

CHOCOLATE ORANGE FREEZE

Chocolate Orange Freeze

Juice of 1 large, ripe orange . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . 1 teaspoonful sugar . . . 1 egg . . . crushed ice.

Place all the ingredients in a fruit jar, fasten securely and shake thoroughly. Serve poured over crushed ice with a sprig of mint as garnish.

Rich Iced Chocolate

½ cupful sugar . . . 6 tablespoonfuls Hershey's Cocoa or 4 ounces Hershey's Baking Chocolate . . . 1 quart hot water . . . pint heavy cream . . . pinch of cinnamon or ½ teaspoonful vanilla . . . dash of salt.

Break the chocolate into small pieces, add to the hot water with the salt and sugar and boil all together 5 minutes, then cool and add flavoring. If cocoa is used, blend it with the hot water. Whip the cream partially, pour the chocolate over it and beat with a rotary egg beater to a light froth. Pour into glasses half filled with crushed ice. If desired, top each glass with whipped cream or a marshmallow.

Chocolate Syrup Iced Chocolate

Follow recipe for Rich Iced Chocolate, substituting 1 can of Hershey's Chocolate Syrup for the chocolate and cold milk for the water. No cooking is required. This is a very nutritious drink.

Devil's Brew Chocolate

½ cupful Hershey's Cocoa or ½ cupful Hershey's Baking Chocolate, grated . . . ¼ cupful sugar . . . 1 cupful hot water . . . 1 quart milk . . . few small pieces stick cinnamon . . . dash salt.

Scald the milk with the cinnamon, add the chocolate or cocoa, salt and sugar to the hot water and cook for 3 or 4 minutes, stirring constantly. Add to the hot milk and set over boiling water till ready to serve. If a scum forms on the chocolate, beat it well with a rotary beater. Remove cinnamon before serving.

Chocolate Milk Shake

(One Serving)

Crushed ice . . . 1 tablespoonful Hershey's Chocolate Syrup . . . 1 teaspoonful powdered sugar (if desired) . . . rich milk to fill glass.

Mix the chocolate syrup, sugar and part of the milk together. Add 2 tablespoonfuls of crushed ice and shake till very frothy and cold. Pour into a glass over crushed ice and fill glass with rich milk, pouring it high to make it foamy. A dash of cinnamon sprinkled over the top of the glass is often liked.

Chocolate Eggnog

1 tablespoonful Hershey's Cocoa or 1 tablespoonful Hershey's Baking Chocolate . . . 2 tablespoonfuls water . . . 1 tablespoonful sugar . . . 1 tablespoonful malted milk . . . 1 egg . . . milk.

Mix the sugar, chocolate, broken into bits, or cocoa and water together and cook over boiling water to a paste; add the malted milk and the egg and beat till light and frothy. Pour over crushed ice in a glass and fill with milk. Beat a moment before serving.

Chocolate Pineapple Freeze

¼ cupful water . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . ¾ cupful juice from canned pineapple . . . ice.

Mix all the ingredients together and beat or shake to a foam. Serve in tall glasses with straws. This is refreshing for those who cannot take milk.

Iced Minted Cocoa

½ cupful granulated sugar . . . 6 tablespoonfuls Hershey's Cocoa . . . 1 cupful boiling water . . . 3 sprigs fresh mint . . . 1 quart milk . . . ½ teaspoonful vanilla . . . whipped cream.

Crush the mint well and stir with the cocoa and boiling water to a paste. Let stand while the milk is scalded with the sugar, then combine mixtures and strain. Cool, flavor with vanilla, pour over crushed ice in glasses and top each with whipped cream.

Quick Iced Cocoa

Prepare the cocoa in the usual way, making it a little richer than usual. Half fill tall glasses with cracked ice and pour the hot cocoa over it. Top with a marshmallow or with whipped cream, as desired.

Breakfast Cocoa

3 to 4 tablespoonfuls Hershey's Cocoa . . . 1 cupful hot water . . . 1 quart milk . . . ¼ teaspoonful salt . . . 3 tablespoonfuls sugar.

Mix the cocoa to a paste with the hot water, add the sugar and salt. Cook for 3 minutes. Scald the milk and pour over the cocoa; beat well. Do not allow the beverage to boil after the milk has been added.

PARTY COCOA

Party Cocoa

1 cupful Hershey's Cocoa . . . ¾ cupful sugar . . . ⅛ teaspoonful salt . . . 1 pint hot water . . . 5 quarts milk.

Mix together cocoa, sugar, salt and hot water. Stir over hot water till well dissolved, then cook, stirring constantly for 3 minutes. Heat the milk to boiling point, taking care that it does not burn, and stir in the cocoa paste. Stand the saucepan in hot water and beat it well with a large rotary beater. This amount will serve thirty people. Serve a marshmallow on each cup or pass powdered sugar with the cocoa.

Impromptu Cocoa

1 teaspoonful Hershey's Cocoa . . . 2 tablespoonfuls sweetened condensed milk . . . 2/3 cupful boiling water.

Place cocoa in cup in which it is to be served. Add condensed milk and pour in the boiling water, adding few grains salt and few drops vanilla, if desired. Beat well and serve at once.

Chocolate Syrup Cocoa

1 cupful scalded milk . . . 1 tablespoonful Hershey's Chocolate Syrup.

Place the chocolate syrup in a serving cup and fill the cup with the scalded milk. Serve at once.

Cocomoko Float

¼ glass clear black coffee . . . 1½ tablespoonfuls Hershey's Chocolate Syrup . . . ½ teaspoonful vanilla . . . 1 teaspoonful sugar or more, as desired . . . milk . . . whipped cream.

Mix coffee, chocolate syrup, sugar, vanilla and part of the milk together and shake vigorously. Pour into a tall glass one-fourth filled with crushed ice, fill with the milk, beat well and top with a spoonful of whipped cream.

Egg Milk Shake

1 tablespoonful Hershey's Chocolate Syrup . . . 1 egg . . . milk.

Break a fresh egg into a pint fruit jar. Add a tablespoonful of Hershey's Chocolate Syrup, drop in 2 or 3 tablespoonfuls of crushed ice and the same amount of milk. Put the top on the jar, fasten securely and shake vigorously until the whole mixture is frothy, then pour into a glass and fill with rich milk.

Cocoa and Chocolate Candies and Bonbons

"LET'S make candy, Mother," beg the children, and mother, if she is wise, will give ready assent, for there is no sweet more wholesome than good home-made candy. And what fun it is, too, assembling all the ingredients for a creamy fudge, melting the chocolate for coating bonbons, boiling chocolate caramels to the last degree of perfection, trying new recipes, adding a new wrinkle to some old favorite—tasting and flavoring and cooling! Home-made candy should not be merely an occasional treat; it should become an institution in every home.

Certain utensils may be relegated to the candy makers: A smooth enamel or aluminum saucepan, an equally smooth iron frying pan, a double boiler, measuring cup, spatula, bowls, two-tined fork, two enamel mixing spoons and pans of the preferred sizes and shapes, with a roll of paraffin or wax paper.

Chocolate Nut Popcorn Balls

2 cupfuls granulated sugar . . . ½ cupful white corn syrup . . . 2/3 cupful molasses . . . 1 tablespoonful butter . . . 2/3 cupful water . . . 4 tablespoonfuls Hershey's Chocolate Syrup or 2 ounces Hershey's Baking Chocolate . . . 4 tablespoonfuls chopped nut meats.

Dissolve the sugar, white syrup and water over a slow fire and boil till brittle. Remove from the fire and add the molasses, chocolate syrup or the chocolate, melted over hot water, and the butter. Stir well, add the nut meats and mix the freshly popped corn. Dip out by large spoonfuls and make into balls, first wetting the hands in cold water or rubbing them lightly with butter.

Christmas Chocolate Wafers

2 cakes Hershey's Milk Chocolate . . . 1 tablespoonful chopped candied pineapple . . . 1 tablespoonful chopped candied cherries.

Melt the chocolate over warm, not boiling, water, whip well with a fork or flat beater and add the fruit while beating. Spread very thin on buttered platter and, when hard, cut in strips. Or drop in little heaps on waxed paper. Leave till cool and stiff.

Potato Chocolate Roll

Make the candy as in the previous recipe, flatten out like pie crust and spread with a marshmallow icing or with confectioners' icing, made stiff. Roll up, chill and cut in slices.

ASSORTED CANDIES
HERSHEY'S KISSES, NUT CLUSTERS, FUDGE SQUARES
AND FRUIT PASTE

Chocolate Nut Clusters

Hershey's Milk Chocolate . . . halved English walnuts, peanuts, filberts, hickory nuts or other nuts.

Pick over the nuts and remove any bits of broken shell. Melt the chocolate over hot water and put in just one kind of nut at a time. Throw in half a cupful and stir round in the melted chocolate, then take out with a fork and place in little piles on waxed paper.

Raisins, popcorn, candied cherries and pieces of candied pineapple may be treated in the same way.

Chocolate Turkish Paste

3 tablespoonfuls gelatine . . . ½ cupful water . . . 2 cupfuls sugar . . . 2/3 cupful water . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 1 teaspoonful vanilla . . . 1 cupful chopped candied fruits, mixed.

Soak the gelatine in ½ cupful water 10 minutes. Cook the sugar with 2/3 cupful water until the sugar is well dissolved, then add the gelatine and cook slowly 15 minutes. Add the cocoa or melt the chocolate over hot water and add to the syrup and cook for 2 or 3 minutes longer, beating all the time. Remove from the fire and add the vanilla and candied fruits. Leave until beginning to congeal, then pour into a shallow, unbuttered pan. Let stand 24 hours, then cut into squares and roll in powdered sugar.

Chocolate Marshmallow Rocks

2 cakes Hershey's Milk Chocolate . . . 1 cake Hershey's Baking Chocolate (½ pound) . . . 2 tablespoonfuls butter . . . ½ pound walnut meats, cut coarsely . . . ¼ pound marshmallows, halved.

Melt the chocolate and butter together, add the nut meats and marshmallows. Stir all well and drop in little heaps on wax paper or buttered plates.

Chocolate Balls

2 cakes Hershey's Milk Chocolate . . . 1 egg . . . 2 tablespoonfuls butter . . . Hershey's Baking Chocolate, grated.

Melt the milk chocolate in a bowl set in hot water. Add the egg unbeaten and stir to a smooth paste, then add the butter, cool and roll in balls. Roll these in grated cooking chocolate.

Chocolate Plum Pudding Candy

3 cupfuls sugar . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful sour cream . . . 1¼ teaspoonfuls gelatine . . . ½ teaspoonful vanilla . . . ½ cupful chopped sultana raisins . . . ½ cupful chopped candied cherries . . . ¼ cupful chopped pecans.

Soften the gelatine in ¼ cupful cold water; add the chocolate syrup to the sour cream and sugar and cook in the double boiler to the soft-ball stage. Turn in the gelatine and stir till well dissolved, then add the fruit, nuts and vanilla. Beat till creamy and turn into a well-buttered pan. When cold, cut in squares.

Chocolate Popcorn Balls

2 cupfuls light brown sugar . . . 1 cupful hot water . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 2 tablespoonfuls butter . . . freshly popped corn.

Dissolve the sugar in the hot water, add the chocolate syrup and butter and boil all together to the hard-ball stage, then pour over freshly popped corn, stirring constantly; make into balls or drop from the end of a large kitchen spoon on buttered plates. Wrap in waxed paper.

Chocolate Popcorn

2 cupfuls brown sugar . . . 2 tablespoonfuls butter . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . ½ cupful water . . . freshly popped corn.

Mix together the brown sugar, water, chocolate syrup and butter, melted. Cook to the soft-ball stage, then pour over the corn, stirring well. The candy should sugar on the kernels, coating them nicely.

ANGEL FUDGE

Angel Fudge

2 cupfuls granulated sugar . . . 8 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful milk . . . 1 tablespoonful butter . . . 1 teaspoonful vanilla . . . small can marshmallow whip.

Place the sugar, chocolate syrup and milk in a deep kettle and stir until the ingredients are well blended. Boil without stirring until the mixture will form a soft ball when dropped into cold water. Remove from fire and add the butter, vanilla and marshmallow whip and allow to stand until the mixture has cooled to lukewarm. Then beat until creamy and pour into buttered tins. Cut into squares.

Country Club Two-Story Fudge

First Story

2¼ cupfuls sugar . . . 1 cupful milk . . . 1½ tablespoonfuls butter . . . 1 teaspoonful vanilla . . . 5 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate.

Melt the butter, add the sugar, milk and chocolate, broken into small pieces, or cocoa. Stir gently till the chocolate or cocoa is melted, then cook with very little stirring to the soft-ball stage. Remove from the fire, cool, add vanilla and beat till creamy. Pour into a buttered pan and set aside to become thoroughly cold.

Second Story

2½ cupfuls sugar . . . 2 tablespoonfuls butter . . . 1 cupful rich milk . . . 1 teaspoonful vanilla.

Melt butter and add sugar and milk. Cook with very little stirring to the soft-ball stage. Let stand till cold, then add vanilla and beat till creamy. Pour over the dark fudge, smoothing the surface with a knife. When cool, cut in squares. Nuts may be added to either the dark or light fudge.

A nice variation of this candy is to add ½ cupful of chopped nut meats to the dark portion and ½ cupful of chopped glace cherries to the light portion.

"Hershey's Goodies"

Grind together in the grinder ¼ pound dates, ¼ pound figs, ¼ pound raisins and ¼ cupful nuts. To this add ½ cupful Hershey's Cocoa which has been dissolved with 3 teaspoonfuls boiling water. Roll mixture into small balls and dip in powdered sugar and ground nuts.

Chocolate College Fudge

6 tablespoonfuls Hershey's Cocoa or ½ cake (¼ pound) Hershey's Baking Chocolate . . . 1 cupful milk . . . ¾ cupful boiling water . . . 4 cupfuls granulated sugar . . . 2 tablespoonfuls butter . . . dash of salt . . . 1 teaspoonful vanilla.

Use a large kettle to make this fudge, as it will boil very high. Break the chocolate into pieces and add the water, or simply mix cocoa and water; cook till thick. Mix the sugar, milk and salt and add to the chocolate; cook slowly, stirring all the time, until the sugar is dissolved, then boil more rapidly until the mixture will make a soft ball when dropped into cold water. Add the butter without stirring and let the mixture stand until it is cold. Now beat vigorously till nearly dry. Place in oblong, shallow pans, which have been well buttered, and cut in squares. A cupful of broken nut meats or candied fruit may be added for variety.

Chocolate Gelatine Fudge

2 cupfuls sugar . . . 1 tablespoonful gelatine . . . 1¼ cupfuls milk . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 1 cupful pecan meats . . . 1 tablespoonful butter . . . ½ teaspoonful vanilla.

Soften the gelatine in a little of the milk, add the sugar and melted chocolate or cocoa to the rest of the milk and bring to the boiling point. Cook to the soft-ball stage, add the softened gelatine and the butter; also a dash of salt and the vanilla. Stir frequently while cooling and add the nuts, chopped coarsely. Spread in a buttered pan and set aside to cool and harden. Cut in squares.

Condensed Milk Chocolate Syrup Fudge

2 cupfuls sugar . . . 1 can Hershey's Chocolate Syrup . . . ¼ cupful sweetened condensed milk . . . ¼ cupful water . . . 1 tablespoonful butter . . . 1 teaspoonful vanilla.

Mix all the ingredients but the butter and vanilla together and heat to the boiling point, then cook slowly to the soft-ball stage, remove from the fire and add the butter and leave to become quite cold. Then add vanilla and beat till creamy.

Whipped Cream Fudge

6 tablespoonfuls Hershey's Cocoa or ½ cake (¼ pound) Hershey's Baking Chocolate . . . ½ pint milk . . . 2 tablespoonfuls butter . . . 1½ pounds brown sugar . . . dash of salt . . . ½ pint whipping cream . . . 1 teaspoonful vanilla . . . ¼ pound walnut meats.

Melt the chocolate or add the cocoa to the sugar and milk, bring to the boiling point and cook to the hard-ball stage. Remove from the fire and add the butter, cool for a few minutes, then beat thoroughly. Next fold in the cream, stiffly whipped, and the vanilla. Continue beating and add the walnut meats. Pour into buttered tin and mark into squares.

Molasses Fudge

1 can Hershey's Chocolate Syrup . . . 2 cupfuls sugar . . . ¼ cupful molasses . . . ½ cupful milk or cream . . . 1 tablespoonful butter . . . ½ cupful chopped nut meats . . . 1 teaspoonful vanilla.

Mix together the sugar, molasses, chocolate syrup, milk and butter, which has been melted, heat to boiling point and cook slowly without stirring to the soft-ball stage. Cool, add vanilla and beat well, stirring in the nut meats during the beating.

Cocoa Fudge

4 tablespoonfuls Hershey's Cocoa . . . 2 cupfuls sugar . . . 1 teaspoonful vanilla . . . 1 cupful milk . . . 2 tablespoonfuls butter.

Place cocoa in saucepan and rub into smooth paste with part of the milk. Add 2 cupfuls of sugar, butter and all of the milk except ¼ cupful. Place on fire and boil. Then add ¼ cupful of milk and cook until it forms a soft ball when dropped into cold water. Take from fire, add vanilla and beat until it is just thick enough to pour into buttered tins. By adding ¼ cupful of milk last you will find fudge to be free from grain and very smooth. When cool, score into blocks 1 inch square and break.

Sour Cream Fudge

2 cupfuls sugar . . . 1 can Hershey's Chocolate Syrup . . . 1 cupful sour cream . . . 1 teaspoonful vanilla . . . dash salt.

Mix the sugar, salt and chocolate syrup together over the fire till hot, then add sour cream gradually, bring to the boiling point and cook without stirring to the soft-ball stage. Cool, add vanilla and beat till thick.

For variety, add ½ cupful of chopped Brazil nuts or ½ cupful of any preferred candied fruits, beating them in after the fudge has cooled.

Chocolate Roses

4 cakes Hershey's Milk Chocolate . . . 3 tablespoonfuls cream . . . 2 to 3 cupfuls freshly popped corn, nut meats or candied cherries, if desired.

Melt the chocolate over hot, not boiling, water till liquid. Then add the cream and stir in the popcorn and nut meats or chopped candied cherries. Drop from the end of a spoon on greased plates or waxed paper.

Bitter Sweet Chocolate Balls

Hershey's Cocoa or Hershey's Baking Chocolate . . . 1 cake Hershey's Milk Chocolate . . . 1 tablespoonful butter . . . few drops vanilla.

Melt the chocolate very slightly over hot water, remove and work in the butter and vanilla. While still pliable, roll into balls, then roll the balls in Hershey's Baking Chocolate, finely grated. If cocoa is used, moisten slightly with boiling water.

Chocolate Fruit Roll

½ cupful chopped dates . . . ½ cupful seeded raisins . . . ½ cupful figs . . . ½ cupful pecan meats . . . Hershey's Chocolate Syrup . . . ½ cupful almonds . . . ½ cupful candied cherries.

Blanch the almonds and run them with the other nuts and the fruit through the meat grinder, using a fine knife, then moisten the mixture well with Hershey's Chocolate Syrup. Turn out on a board sprinkled with powdered sugar and make into a flat loaf. Pack in a shallow pan and cut in squares when firm. Dust each square with confectioners' sugar.

Chocolate Seafoam

2 cupfuls light brown sugar . . . ¾ cupful cold water . . . 8 tablespoonfuls (1 can) Hershey's Chocolate Syrup . . . 2 egg whites . . . 1 teaspoonful vanilla.

Mix together the sugar, water and chocolate syrup and boil without stirring until the candy spins a thread from the end of the spoon. Then pour over the stiffly beaten egg whites, beating all the time; add the vanilla and beat till stiff enough to drop from the end of a spoon or pour into a greased pan and mark off in squares.

Chocolate Nut Peppermints

½ cupful chopped nut meats . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 1¼ cupfuls sweetened condensed milk . . . 2 drops oil of peppermint.

Melt the chocolate in the double boiler and add the condensed milk and the nut meats or blend the cocoa with the condensed milk. Stir till the mixture thickens, add the flavoring and turn out on a greased plate. When cold enough to handle, the candy may be made up into balls or cut in squares.

Hurry-Up Chocolate Caramels

1 cupful nut meats . . . 4 tablespoonfuls Hershey's Cocoa or 3 ounces Hershey's Baking Chocolate . . . ¾ cupful butter . . . ½ cupful corn syrup . . . 1½ pounds brown sugar.

Mix all the materials but the nut meats together, first melting the chocolate, and cook to the soft-ball stage. Add the chopped nut meats and cook a few moments longer. Turn into buttered pans and when cool cut into squares.

Potato Chocolate Candy

1 large potato . . . 2 tablespoonfuls Hershey's Cocoa . . . confectioners' sugar . . . 1 teaspoonful butter . . . ½ teaspoonful vanilla.

Bake the potato till soft and fluffy, remove pulp, mash fine and add the butter and cocoa gradually, working them all in well; add the flavoring and work in enough confectioners' sugar to stiffen well. Knead the candy for a moment or two, then make into squares, balls, mounds or other forms. Press a nut meat in each and set away on waxed paper or buttered plates to cool.

Chocolate Cocoanut Squares

½ pound prepared cocoanut . . . 1/3 cupful corn syrup . . . 2 tablespoonfuls water . . . 2 tablespoonfuls sugar . . . Hershey's Milk Chocolate or Hershey's Baking Chocolate.

Chop the cocoanut very fine, cook the syrup, water and sugar together to the soft-ball stage, then add the cocoanut and stir well. Pat out in a flat cake; cut in squares when cool. Leave until very firm, then dip the tops of each square in chocolate, melted over hot water. Each square should have layer of the chocolate topping it.

Chocolate Pecan Pralines

2 cupfuls granulated sugar . . . 1 cupful maple sugar or brown sugar . . . 1 cupful cream or rich milk . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 1 cupful broken pecan meats . . . 1 tablespoonful black coffee . . . 1 teaspoonful vanilla.

Boil the sugar, maple sugar and cream together to the soft-ball stage, add the chocolate, shaved fine, or the cocoa, and a tablespoonful of black coffee. Boil up once, add the nut meats and remove from the fire. Flavor with vanilla, and drop by spoonfuls onto greased plates.

Cocoa and Chocolate Fillings and Icings

NO MATTER how temptingly good a cake may be, how delicate, how light, how intriguingly flavored, it may be made even more luscious, more appealing by its icing and filling. In this chapter are recipes for cake fillings and icings that will transform the finest cake into a sort of super-cake or make of the simple little cup cake or plain layer cake a sweet fit for the most demanding chocolate cake connoisseur.

Especially do we recommend Bitter-Sweet Chocolate Mint Icing, Cokomoko Icing, Cocoa-Cream Filling and Chocolate Butter Icing and Filling.

Fluffy Chocolate Icing

1 cupful granulated sugar . . . 1 cupful water . . . pinch cream of tartar . . . 2 egg whites . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate.

Dissolve the sugar in the water and add the cream of tartar. Boil to the soft-ball stage or until syrup threads when dropped from the end of clean spoon. Beat egg whites stiff and dry, then pour syrup in thin stream over them, beating all the time. When very light and fluffy, whip in chocolate, melted over boiling water, or the cocoa; add any desired flavoring.

Fluffy Chocolate Icing

2 egg whites . . . 4 tablespoonfuls Hershey's Chocolate Syrup . . . 1 cupful granulated sugar . . . ¾ cupful water . . . ¼ teaspoonful cream of tartar . . . flavoring.

Dissolve the sugar in the water, add the cream of tartar and boil to the soft-ball stage or until the syrup threads when dropped from the end of a clean spoon. Beat the egg whites stiff and dry and pour the syrup over them in a thin stream, beating all the time. When very light and fluffy, fold in the chocolate syrup and add any desired flavoring.

Bitter-Sweet Chocolate Icing

1¼ cupfuls sweetened condensed milk . . . 1 tablespoonful water . . .6 tablespoonfuls Hershey's Cocoa or 4 ounces Hershey's Baking Chocolate . . . ½ teaspoonful vanilla.

Soften the chocolate over boiling water, add the condensed milk, or merely add cocoa to condensed milk, then the water and vanilla and stir well. If desired, ½ dozen marshmallows may be cut up in the bitter-sweet chocolate icing while it is still hot. They should not be allowed to melt, merely to soften and blend with the other ingredients. This icing should be used only after the cake is cool.

Easy Chocolate Icing

1 cupful confectioners' sugar . . . 1 tablespoonful hot milk . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . 1 teaspoonful butter . . . ¼ teaspoonful vanilla.

Add the butter to the hot milk, add the cocoa or melt the chocolate over boiling water, then mix with the milk and butter and add the sugar gradually to make a smooth paste. If too thick, add a little more hot milk, drop by drop. Flavor with the vanilla.

Cocomoko Icing

3 tablespoonfuls Hershey's Cocoa . . . 3 tablespoonfuls strong black coffee . . . 1 cup confectioners' sugar . . . ¼ teaspoonful vanilla . . . 1 tablespoonful butter.

Cream the butter and sugar together, add the hot coffee to the cocoa and combine the mixtures. Cream thoroughly, add vanilla and spread over a white or sponge cake.

Marbled Icing

Ice a large cake thickly with any preferred white or pink icing. While this is still soft, spread Hershey's Baking Chocolate or Milk Chocolate, melted over hot water, in stripes across the cake about 1 inch apart. Then draw the back of a knife quickly through the stripes all the way across the cake at regular intervals. This will produce an effect similar to the waviness of marble.

Top a hot fudge icing with marshmallows, whole or halves, then sprinkle the marshmallows with grated Hershey's Baking Chocolate.

Sprinkle a thickly iced chocolate cake with grated orange peel.

Top a freshly baked loaf cake with quartered marshmallows, then pour over it a thick, hot chocolate icing or Hershey's Milk Chocolate melted over hot water.

Cut stale cake in slices, then in diamonds or circles. On each place a small piece of Hershey's Milk Chocolate or Hershey's Almond Bar. Place in a hot oven until the chocolate melts and the cake toasts lightly. Serve hot with tea or Hershey's Cocoa.

Sprinkle a cake freshly spread with chocolate icing with chopped maraschino or candied cherries and garnish with halved nut meats.

Chocolate Velvet Filling

1 cupful milk . . . 3 tablespoonfuls Hershey's Chocolate Syrup . . . ½ cupful sugar . . . 1½ tablespoonfuls cornstarch . . . 1 egg . . . 1 teaspoonful vanilla.

Mix the syrup, milk, sugar and cornstarch together and cook over hot water till thick, then fold in the egg, well beaten, and vanilla and cool slightly before using. This is a delicious filling for a Chocolate Washington Pie.

Chocolate Sour Cream Filling and Icing

2 cupfuls sugar . . . 6 tablespoonfuls Hershey's Chocolate Syrup . . . 2/3 cupful sour cream . . . 1 teaspoonful vanilla.

Mix the sugar and chocolate syrup together over boiling water. When well mixed, add the sour cream and cook to the soft-ball stage—238 degrees. Remove from the fire, add vanilla and beat till thick enough to spread. Add nuts of any kind for variety.

Safety Icing

1¼ cupfuls sugar . . . ¼ cupful light corn syrup . . . ¼ cupful water . . . 1 egg white . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ teaspoonful vanilla or ¼ teaspoonful almond.

Mix the sugar, syrup and water together and cook to the thread stage. Melt the chocolate over boiling water (if cocoa is used, add to syrup), pour the syrup over the stiffly whipped egg white, beating all the time. Add the melted chocolate and flavoring and whip till stiff enough to spread.

Bitter-Sweet Chocolate Mint Icing

1 egg white . . . ⅞ cupful granulated sugar . . . 3 tablespoonfuls cold water . . . few drops essence or oil of peppermint . . . Hershey's Baking Chocolate.

Mix together the water and sugar, add the unbeaten egg white and cook over boiling water 7 minutes, beating with a rotary beater all the time. Then beat till cool and thick enough to spread. Add the peppermint and spread over a white or chocolate cake. When cool and set, melt the chocolate in the double boiler and spread quickly over the white icing.

Chocolate Burnt Almond Filling

½ tablespoonful cornstarch . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ¼ cupful sugar . . . ¾ cupful cream or milk . . . 2 egg yolks . . . 1 cupful almonds, blanched and toasted . . . 1 teaspoonful vanilla.

Mix the cornstarch, sugar and milk together, add the melted chocolate or cocoa and cook till thick. Whip in the well-beaten egg yolks and the almonds, which should be browned lightly in the oven, then chopped. Cook over hot water for a few moments, add vanilla and spread between the layers of a chocolate or sponge cake.

Chocolate Nut Icing

1 package (1 pound) confectioners' sugar . . . 6 tablespoonfuls boiling water . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . ½ cupful chopped nuts, almonds, hickory nuts, walnuts or pecans . . . ½ teaspoonful vanilla.

Melt the chocolate over hot water, add the boiling water and mix well. If cocoa is used, add to the boiling water. Then stir in the sugar and nut meats gradually and flavoring—more or less sugar may be required. The mixture should be just smooth enough to spread easily.

Chocolate Syrup Butter Icing

2 tablespoonfuls butter . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . confectioners' sugar to stiffen . . . vanilla or almond extract.

Cream the butter, adding the sugar gradually, then the chocolate syrup and flavoring. Make stiff enough to spread.

Cocoa Marshmallow Filling and Icing

2 cupfuls granulated sugar . . . whites of 2 eggs . . . 1 tablespoonful Hershey's Cocoa . . . 1 tablespoonful gelatine . . . ½ cupful water . . . 1 teaspoonful vanilla or ½ teaspoonful almond extract.

Soften the gelatine in a little cold water and dissolve over boiling water. Dissolve the sugar in the ½ cupful of water and bring to the boiling point. Cook quickly until the syrup drops heavily from the spoon. Then pour it over the stiffly beaten egg whites, beating all the time, adding the dissolved gelatine and the cocoa. When nearly cold, it is ready to use.

Chocolate Butter Icing

Confectioners' sugar . . . 2 tablespoonfuls butter . . . 2 tablespoonfuls Hershey's Cocoa or 1 ounce Hershey's Baking Chocolate . . . 1 egg yolk . . . flavoring extract.

Dissolve the chocolate over hot water, cream the butter, adding sugar gradually, then whip in the melted chocolate or the cocoa slowly and the egg yolk. Add sugar to make of proper consistency for spreading and flavor with vanilla, almond or coffee essence.

Chocolate Butter Icing (Uncooked)

2 tablespoonfuls butter . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . ½ teaspoonful vanilla . . . XXXX confectioners' sugar.

Cream the butter till very soft, adding the chocolate syrup gradually, thicken with XXXX confectioners' sugar to a consistency that will spread readily and flavor with vanilla. Do not use this icing on a warm cake or it will become absorbed. Let the cake cool for an hour before icing.

Chocolate Butter Filling

¼ cupful butter . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ¼ cupful whipping cream . . . ¼ cupful chopped nut meats . . . ¼ cupful chopped maraschino cherries . . . 1½ cupfuls confectioners' sugar (about) . . . ½ teaspoonful vanilla.

Cream the butter and add the sugar, then the melted chocolate or cocoa and cream all together well. If too stiff, add a very little hot milk or water. Then fold in the whipped cream and the nuts and fruit with the vanilla. Spread between layers of chocolate or white cake after they have cooled. Ice with any desired icing or with a portion of the filling.

Cocoa Cream Filling

1½ cupfuls milk . . . 4 tablespoonfuls Hershey's Cocoa . . . ½ cupful sugar . . . 3 tablespoonfuls cornstarch . . . 1 egg . . . 1 tablespoonful butter . . . 1 teaspoonful vanilla.

Mix to a paste cocoa, cornstarch, sugar, beaten egg and part of the milk. Bring the rest of the milk to boiling point, add cocoa mixture, stirring all the time; add butter and cook over hot water till thick and smooth, stirring all the time. Cool and add vanilla. Fill pastry shells, top with whipped cream.

Chocolate Cream Filling

½ cupful sugar . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . 2 tablespoonfuls butter . . . 1/3 cupful cream . . . ¼ teaspoonful vanilla.

Melt the butter and chocolate or cocoa together over hot water. Add the sugar and cream and boil 1 minute; cool, add vanilla and beat until of the right consistency to spread.

Cocoa Butter Icing

2 tablespoonfuls softened butter . . . 1 cupful confectioners' sugar . . . vanilla or almond flavoring . . . 2 tablespoonfuls Hershey's Cocoa . . . Yolk of 1 egg . . . cream as needed.

Wash the butter to remove all salt, then cream well, add sugar gradually, then cocoa, dissolved in the yolk of egg, to which a little cream is added if necessary. Cream all well, flavor and spread on cold or cool cakes.

Never-Fail Chocolate Icing

⅞ cupful sugar . . . 3 tablespoonfuls cold water . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . 1 egg white . . . ½ teaspoonful vanilla.

Place sugar, unbeaten egg white and water in the double boiler over hot water and cook 7 minutes, beating all the time with a rotary beater. Remove from the fire, add the chocolate syrup and vanilla and continue beating for a few moments till cool enough to spread.

Fudge Filling

1 cupful sugar . . . 4 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate . . . ½ cupful milk . . . 2 tablespoonfuls butter . . . 1 tablespoonful flour . . . ½ teaspoonful vanilla.

Melt the chocolate in the double boiler, add the flour, sugar and milk blended together. Cook till thick, then add the butter and vanilla, cool and beat till thick enough to spread. If cocoa is used, blend it with the flour and sugar.

Icing Variations

Grate Hershey's Milk Chocolate coarsely and sprinkle over small cakes iced with pink, white or orange icing while the icing is still soft.

Caterers' Chocolate Icing

½ cupful water . . . 2 tablespoonfuls Hershey's Cocoa . . . 1 ounce Hershey's Baking Chocolate . . . ½ cupful granulated sugar . . . confectioners' sugar.

Dissolve the granulated sugar in the water and boil 5 minutes, add the chocolate, cut in small bits or grated, or the cocoa, and when melted, stir in the confectioners' sugar to make a smooth paste. Apply to the cake with a knife dipped in cold water.

Mocha Icing

5 tablespoonfuls butter . . . 2½ cupfuls powdered sugar . . . 1 egg yolk . . . 1½ tablespoonfuls Hershey's Cocoa . . . 1½ tablespoonfuls hot black coffee . . . 1 teaspoonful vanilla.

Cream the butter and add the egg yolk. Mix the cocoa with the sugar and sift, add gradually to the butter, alternating with the hot coffee. Cream well and flavor with vanilla. Add more sugar if necessary.

One-Minute Chocolate Icing

1/3 cupful cream . . . 2 ounces Hershey's Baking Chocolate . . . 2 tablespoonfuls butter . . . ½ cupful sugar.

Dissolve the butter and chocolate in a saucepan, add sugar and cream, stirred together, and boil 1 minute. Beat while hot till thick enough to spread.

Butter Cocoa Icing

2 tablespoonfuls butter . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . confectioners' sugar to stiffen.

Beat all the ingredients together to a creamy consistency and spread on cold cake.

Chocolate Cream Icing

(Uncooked)

½ teaspoonful vanilla . . . 2 tablespoonfuls Hershey's Chocolate Syrup . . . 2 tablespoonfuls thick cream . . . ⅛ teaspoonful almond extract . . . XXXX confectioners' sugar.

Mix the cream and chocolate syrup together with the extracts, then gradually add fire XXXX confectioners' sugar to make of the right consistency for spreading over the surface of a cold cake.

Cocoa Icing

6 tablespoonfuls Hershey's Cocoa . . . 6 tablespoonfuls boiling water . . . ¾ cupful granulated sugar . . . ½ teaspoonful vanilla.

Dissolve the sugar in the water and stir in the cocoa. Beat till smooth, add vanilla and spread over small cakes, eclairs or cookies.

Chocolate Mint Cakes

Ice tiny cakes with a plain white icing flavored very delicately with mint and cover when set with Hershey's Milk Chocolate melted over hot water.

Cocoa Water Icing

2 tablespoonfuls Hershey's Cocoa . . . 1½ cupfuls confectioners' sugar . . . 4 tablespoonfuls hot water.

Dissolve cocoa in hot water, then add the sugar gradually, stirring well; keep the icing rather thin. Flavor to suit taste. This icing is used on eclairs, cream puffs, etc.

Chocolate Coating

1 teaspoonful melted butter . . . 3 tablespoonfuls Hershey's Cocoa or 2 ounces Hershey's Baking Chocolate.

Melt the chocolate over hot water and add the butter, or simply cream cocoa with butter, stir till soft enough to spread easily. Use as a top layer over heavy white icings, orange icings, butterscotch and other icings.

Quick Icing

1 cake Hershey's Milk Chocolate.

Melt over hot water and spread while warm over small cakes, cookies or layer cakes. Decorate with nuts or candied fruit.

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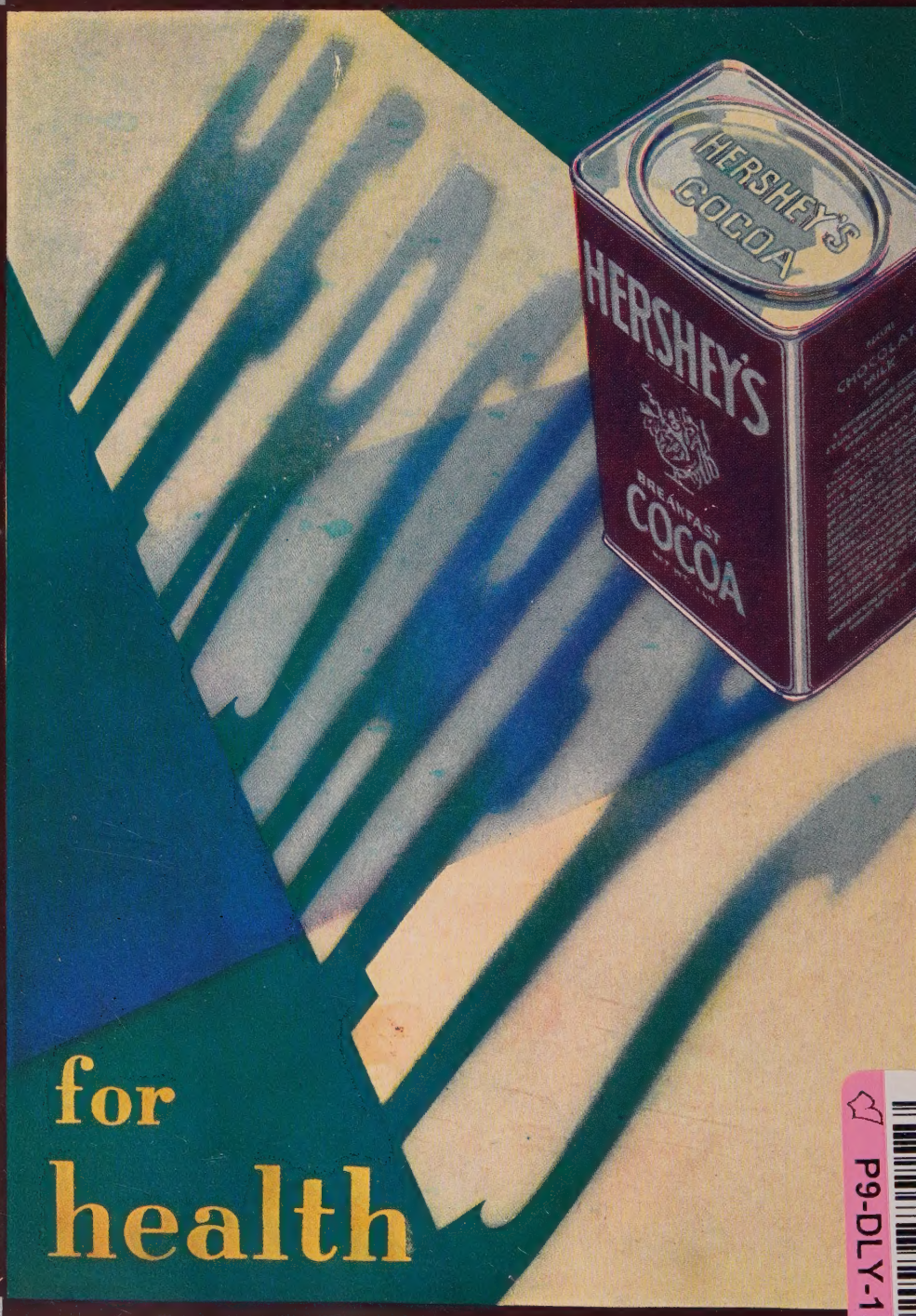

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